

GARLIC HERB POTATO SALAD

YOU WILL NEED:

- 5 medium potatoes
- 1-3 small cloves of garlic*, minced (see note below)
- 2 tbsp shallots, chopped
- 3 tbsp runny tahini
- 4 tbsp boiling water
- 1 large lemon
- 1/2 tsp sea salt
- 1 tsp dried dill
- 1 tbsp capers
- 1 handful of chopped cilantro
- 1 handful of chopped chives
- black pepper to garnish



Recipe by Nicole Vranjican

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DIRECTIONS:

Peel potatoes and cut into large cubes. Cover with water and boil for about 10 minutes or until fork tender.

In the meantime, make the sauce by adding the tahini, hot water, minced garlic, and chopped shallots to a bowl. Let that rest for 10 minutes before mixing to let the garlic have time to mellow.

Next, add in the juice from 1 lemon, salt, and dill. Whisk until smooth and creamy, then set aside.

When the potatoes are fork tender, drain water and transfer to a large bowl. Let cool slightly.

Then add the capers and herbs and top with the tahini dressing.

Mix well and garnish with black pepper. Chill if desired.

Serves 4.