

# Dairy-Free Potato Salad

SERVINGS  
10

PREP TIME  
15 MIN

COOK TIME  
15 MIN

TOTAL TIME  
30 MIN

*This creamy, dairy-free potato salad is full of bold, tangy flavor and irresistible texture. It's a vegan twist on a classic favorite that's sure to satisfy the whole crowd at any potluck.*

**ORGANIZING**  
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## Ingredients

## Directions

1

- 3 lb Baby Potatoes (or preferred potatoes of choice)

### PREPARE POTATOES

- Bring a large pot of water to a boil.
- Dice clean potatoes into bite-sized pieces. Leaving the skins on—especially with baby potatoes—adds great texture and makes the salad more satisfying.
- Carefully add the potatoes to the boiling water and cook until just fork-tender, about 10–15 minutes. Check frequently to avoid overcooking.
- Drain and rinse the potatoes under cold water to stop the cooking process, then set them aside to cool completely.

2

- 3 Ribs Celery
- ½ Sweet Onion

### PREPARE CELERY & ONIONS

- Dice your desired amount of celery and onion, based on personal preference, and set aside.

3

- ¾ C Vegan Mayo
- ¼ C Vegan Sour Cream
- 1 T Dijon Mustard
- 1 tsp White Sugar
- 1 tsp Salt
- ½ tsp Pepper

Optional:

- Sprinkle of Dill
- Seasoned Salt

### PREPARE DRESSING

- In a medium bowl, combine the vegan mayo, vegan sour cream, Dijon mustard, white sugar, salt, and pepper. Add any optional ingredients desired.
- Whisk until smooth and well blended.

### MAKE IT YOUR OWN:

- This base dressing is a great starting point—feel free to adjust it to your taste!

- Want it a little sweeter? Add a touch more sugar.
- Prefer more tang? Stir in an extra bit of Dijon mustard.
- Craving a savory twist? Swap the salt for seasoned salt instead.

***Don't worry if the dressing seems a bit salty on its own. Once it's mixed with the potatoes, the flavors balance out beautifully.***

4

- Sprinkle Paprika

- In a large mixing bowl, combine the cooled potatoes with the diced celery and onion.
- Pour in the dressing and mix gently until everything is well coated.
- Taste and adjust the seasoning to your liking—add a pinch more salt, a splash of vinegar, or an extra sprinkle of dill if needed.
- Chill in the refrigerator for at least 15 minutes to let the flavors meld (longer if you have time!).
- Just before serving, sprinkle with paprika for a pop of color and flavor.