

# Creamy Herb Potato Salad

Recipe by Joy McCarthy from Joyous Health

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## Ingredients:

- 1 lb baby or red potatoes
- 3 heaping tbsp tahini
- 2 heaping tbsp dijon (grainy if you have it)
- 1/4 cup extra-virgin olive oil
- 3 tbsp water
- 1/2 cup mixed fresh herbs, chopped. I used dill, basil, parsley, chives and rosemary
- 1/2 tsp sea salt
- 2 garlic cloves, minced
- Juice from 1 large lemon
- 1/2 cup pickles, chopped (I used gherkin pickles)
- Optional for extra tang: 1 tsp apple cider vinegar

## Instructions:

1. Wash and cut potatoes into quarters. If you have organic potatoes, you do not need to peel them.
2. In a large pot on the stove boil water. Add potatoes and cook on a soft boil for 15-20 minutes. Be careful not to overcook.
3. Drain and run under cold water. Refrigerate immediately or put in a cold ice bath of water in a large mixing bowl.
4. In a large bowl, whisk together the dressing ingredients: tahini, dijon, olive oil, water, herbs, sea salt, garlic, lemon and acv if using. Give a taste test, and add more of any ingredient you wish.
5. Remove potatoes from ice bath and drain. Place in a large bowl and toss with dressing and stir in pickles. Enjoy immediately!

## Notes:

Serves 4