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Creamy Potato Salad

By Elizabeth Shah

A vegan take on a family classic - Grandma's old-fashioned, creamy potato salad. This recipe skips the eggs and bacon but still brings plenty of umami-smoky goodness.

Prep Time: 20 mins

Cook Time: 10 mins

Total Time: 30 mins

Servings: 8

Ingredients

- 2 1/2 lbs red potatoes, peeled, 1/2 inch diced and boiled
- 1 cup celery finely diced, about 3 ribs
- 3/4 cup vegan oil free mayonnaise
- 1/2 lemon, juiced (plus more for serving)
- 3 tablespoons nutritional yeast
- 1 tablespoon Dijon mustard
- 1 teaspoon celery seed
- 1/2 teaspoon onion powder
- 1/2 teaspoon smoked paprika (plus more for serving if desired)
- 1/4 teaspoon turmeric (for yellow color)
- 1/2 teaspoon sea salt
- freshly ground black pepper to taste





Instructions

1. Bring a large pot of water to a boil. Add the peeled, diced potatoes, and cook until just soft, about 10 minutes. While the potatoes are cooking, make the dressing.
2. In a large bowl, combine the mayonnaise, lemon juice, nutritional yeast, Dijon mustard, celery seed, onion powder, smoked paprika, turmeric and sea salt. Whisk until well blended and creamy. Set aside.
3. When the potatoes are cooked, drain them in a colander and rinse gently with cold water.
4. When the potatoes are cooled, add them to the bowl with the dressing and gently fold the dressing into the potatoes until well coated. Don't over stir, or the potatoes can become mushy.
5. Add more sea salt and freshly ground black pepper to taste. Finish with a squeeze of fresh lemon juice.
6. Optional: sprinkle with smoked paprika for serving.



About the author...

Elizabeth Shah is a writer, newish vegan and creator of Healthy Midwestern Girl. She lives with her husband, Hemant in Madison, Wisconsin with their Toy Fox Terrier, Maisy. She develops recipes and writes, Hemant takes photos, Maisy's the resident taste-tester.) Healthy Midwestern Girl is dedicated to sharing whole-food, plant-based recipes that are flavorful, healthy—and that just about anyone can enjoy. Her recipes are: 100% vegan, simple and nutritious! [Check out her website.](#)

