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Picnic-grade Potato and Pea Salad with Fresh Dill

Ah, potato salad – a staple on the North American picnic menu. This dish is appealing because of its rich and creamy good looks, but is notorious for its excessive use of eggs. Here’s a fresh take on the ol’ potato salad. An egg-free mayonnaise base adds the creaminess while losing the eggs, the cholesterol, and the extra fat. Fresh dill and tangy mustard kick the flavour up a notch, while peas or beans add a nice crunch.

You’ll need:

1 small bag nugget potatoes
1 cup trimmed snap peas
(or green beans)
1 cup chopped celery
(about 2 stalks)
1 tablespoons prepared mustard
2 teaspoons apple cider vinegar
2 tablespoon of chopped, fresh dill
1 cup Veganise or any eggless mayo
sea salt and pepper to taste

- 1.** Add 2 tbs of salt to a large pot of boiling water.
- 2.** Cut the potatoes into bite-sized pieces (I like mine in half). Add the taters to the pot and boil until they are fork tender (about 10-12 minutes).
- 3.** Add the green beans and quickly cook them for an additional 2-3 minutes.
- 4.** While the potatoes and peas are cooking, whisk together all the ingredients for the dressing.
- 5.** Strain the potatoes and peas, combine with the dressing and toss until well coated. Add some extra dill on top or nice pinch of cayenne for some heat.