

Potato Salad | Plant-Based

Swick

Serves 4 to 6 | Active Time: 30 minutes | Total Time: 50 minutes

Step 1: Cooking the Potatoes

- 5 lbs yellow potatoes (preferably Yukon golds), peeled
- 2 sprigs fresh rosemary
- 2 sprigs fresh thyme
- 4 bay leaves
- 1 onion, quartered, leaving core intact
- 1 to 2 tbsp salt, or to taste*
- water, to cover

For the potatoes, we like to cook them whole as this helps to ensure they do not become waterlogged, mushy and/or overcooked. It also gives the potatoes time to soak up the flavors from the water. Note: When buying the potatoes, be sure to buy ones that are approximately the same size so that they cook at the same rate.

To cook the potatoes, place them into a large pot, along with the herbs, onion, and salt. Add enough water to just cover the potatoes. Taste the water to see that it is just a bit salty — if not, add a touch more salt.

Bring the water to a boil and then turn down the heat and let the potatoes gently simmer until they are just cooked through. This should take approximately 40 to 60 minutes. The time it takes to cook the potatoes will ultimately depend on the size of the potatoes and what temperature they were cooked at etc.

For this potato salad, it's best when made while the potatoes are still warm, so while the potatoes cook, go ahead and prepare your mise en place.

Step 2: Preparing Your Mise en Place

- 1 1/2 cup finely diced celery
- 1/2 cup finely diced pickles
- 1/2 cup finely diced red onion
- 1 cup finely minced green onion
- 1/3 cup freshly chopped dill
- 1 1/2 cups vegan mayonnaise
- 1/3 cup yellow mustard
- 2 tsp Chaat Masala or black salt*
- 2 tsp freshly ground black pepper
- 1 tsp salt, or to taste

For the ingredients, the measurements are fairly rough — so feel free to experiment with the amounts. For example, if you really like pickles, go ahead and add a bit more.

*Note: This is the Chaat Masala that we use for this recipe, which has black salt in it but you can also make your own and/or just use black salt. The black salt is what adds a bit of the “eggy” flavor to the potato salad but don’t worry, it’s not overly eggy.

Step 3: Testing & Cutting the Potatoes

To test the potatoes for doneness, stick a paring knife into them and if the potatoes fall off fairly easily, they are done. Note that the potatoes will continue to cook slightly as they begin to cool, so be sure you don’t over cook them.

Once done, remove the herbs and onions from the surface of the water and then carefully drain the potatoes. Allow the potatoes to cool for approximately 10 minutes, or until they are just cool enough to handle. Cut the potatoes into approximately 1-inch pieces and then place them into a large bowl.

Step 4: Making the Potato Salad

To make the potato salad, simply add all of the ingredients to the potatoes and then gently toss to combine the ingredients.

As you mix the potato salad it will break up a bit around the edges which will help to add to the creaminess and texture of the salad.

Once done, taste for seasoning, add more seasonings and/or more mayonnaise or any other ingredients listed that you think you might like more of. Note that the potato salad will soak up some of the mayonnaise and seasoning as it cools, so you may need/want to re-adjust later as well.

Lastly, refrigerate the potato salad for approximately 30 minutes, or more, to allow the flavors to come together. For food safety reasons, if the potato salad is still warm, be sure to spread it out somewhat flat (rather than in a bowl) so that it can cool properly.

Note that this potato salad is just as good the next day (or the day after, if there is any left), so feel free to make it ahead.

Chef's Notes

There are as many variations of potato salad as there are recipes for the perfect pizza dough. This is our take on the classic potato salad because it is the one I (Dawn Thomas) grew up on — only I have given it my own twists and also veganized it. That being said, feel free to add your own touches to the recipe to make it your own.

While this recipe does make a fair bit, since it holds well, it's a great thing to make a big batch of. If desired, you can easily half or double the recipe.