



Classic Potato Salad

Servings **6**

Prep **10 min**

Cook **30 min**

Ingredients

6-8 Yukon Potatoes (peeled, diced)

$\frac{1}{2}$ Onion (chopped)

3 stalks Celery (chopped)

$\frac{1}{4}$ **cup** Dill Pickles (finely chopped)

$\frac{3}{4}$ - **1 cup** Vegan Mayonnaise

2 tsp. Mustard

1 Tbsp. Sugar

$\frac{1}{3}$ **tsp.** Salt

$\frac{1}{4}$ **tsp.** Pepper

dash Paprika

Directions

- 1** Place the diced potatoes in a large pot and cover with water. Boil the diced potatoes for about 20 minutes or until tender.
- 2** Once the potatoes are tender, drain the water out of the pan. Let the potatoes cool before mixing on the other ingredients. If you are in a hurry, you can rinse with a few changes of cold water to speed up the cooling process.
- 3** Put the cooled potatoes, onions, and celery in a large bowl. Add the mayo, mustard, pickles, sugar, salt, and pepper, and stir to combine. The amount of mayo will vary depending on the size of the potatoes. Add more or less if needed.
- 4** Sprinkle with a dash of paprika before serving if desired.