



**For the Potato Salad:**

**2 pounds new potatoes**  
**1 tablespoon olive oil**  
**salt and pepper to taste**  
**4 ounces snow peas sliced**  
**3 celery stalks chopped**

**For the Green Goddess Dressing:**

**1 avocado peeled and pitted**  
**1/4 cup lemon juice**

**1 cup parsley**  
**1/2 cup basil**  
**1/3 cup chives**  
**1 tablespoon Dijon style mustard**  
**2 tablespoons capers**  
**1/3 cup water**  
**1/4 teaspoon salt**  
**1/2 cup avocado oil**

Add the new potatoes to a baking pan. Coat completely with olive oil, salt, and pepper. Bake in a 350°F oven for 45 minutes or until fork tender and golden brown.

While the potatoes are still warm cut them in half and add to a bowl. Add in snow peas and celery.

For the Green Goddess Dressing:

To a food processor or blender add avocado, lemon juice, parsley, basil, chives, Dijon-style mustard, capers, water, salt, and avocado oil. Blend until smooth.

Add the Green Goddess Dressing to the potatoes and toss to coat.

Place in the fridge until ready to serve.

Enjoy!