

# Green Goddess Potato Salad



## Servings: 4

*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*

*Green Goddess Dressing:*

*1 avocado, peeled and seeded*

*1/4 cup lemon juice*

*1 cup fresh parsley*

*1/2 cup fresh basil*

*1/3 cup fresh chives*

*1 tablespoon dijon mustard*

*2 tablespoons capers*

*1/3 cup water*

*1/4 teaspoon salt*

*1/2 cup avocado oil*

Add 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 in half and add to a bowl. Add in snow peas and celery.

To a food processor or blender add avocado, lemon juice, parsley, basil, chives, dijon 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!

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Per Serving (excluding unknown items): 552 Calories; 38g Fat (60.2% calories from fat); 7g Protein; 49g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 298mg Sodium; 4g Total Sugars; 0mcg Vitamin D; 91mg Calcium; 4mg Iron; 1465mg Potassium; 192mg Phosphorus. Exchanges: .