

Green Goddess Grilled 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

For the Green Goddess Dressing:

2 avocados, peeled and pitted

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

Preheat grill to medium-high. Spray a large sheet of tin foil (double it up if you aren't using heavy duty foil) with non-stick spray. Place the potatoes in the center of foil and lift the edges slightly. Coat the potatoes in olive oil, salt, and pepper. Seal foil around the potatoes as much as possible. Place on the grill on direct heat, and cook for 20-25 minutes, until tender.

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!

Per Serving (excluding unknown items): 632 Calories; 46g Fat (62.3% calories from fat); 8g Protein; 54g Carbohydrate; 14g Dietary Fiber; 0mg Cholesterol; 301mg Sodium; 5g Total Sugars; 0mcg Vitamin D; 97mg Calcium; 4mg Iron; 1709mg Potassium; 218mg Phosphorus. Exchanges: .