



Preparation Time: 15 minutes
Cook Time: 15 minutes

INGREDIENTS:

1 large Yukon Gold potato (about $\frac{3}{4}$ pound), peeled and cut into 1½-inch pieces

½ cup unsweetened, unflavored plant milk, such as almond, soy, cashew, or rice, or water

¼ teaspoon yellow mustard

Dash ground turmeric

Dash black salt (optional)

1 14-ounce can hearts of palm, drained and finely chopped (about 1¼ cups)

1 small celery stalk, finely chopped (about $\frac{1}{4}$ cup)

1 scallion, white and green parts, thinly sliced (about $\frac{1}{4}$ cup)

Sea salt and freshly ground white pepper, to taste

9 lettuce leaves (optional)

2 medium tomatoes, thinly sliced (optional)

18 slices whole-wheat bread

Deviled Potato Sandwiches

These tasty vegan Deviled Potato Sandwiches are ideal for lunches, and they're good enough to serve a crowd at a party—simply cut each sandwich into smaller triangles. Think of them as a very tasty vegan variation on egg salad sandwiches. The addition of black salt (optional) adds a bit of sulfuric aroma that's reminiscent of hard-boiled eggs.

***Editor's note:** Based on reader feedback, we've updated the instructions to mash the potatoes instead of blending them.*

Looking for more lunchtime inspo? Check out our [best vegan sandwiches and wraps here!](#)

Recipe from [Forks Over Knives Family](#)

By Darshana Thacker Wendel

- 1 Place potato pieces in a steamer basket in a large saucepan. Add water to saucepan to just below basket. Bring to boiling. Steam, covered, 15 to 20 minutes or until very tender. Remove potato; cool.
- 2 In a medium bowl, mash potato and combine with milk, mustard, turmeric, and (if using) black salt. Continue mashing until smooth. Stir in hearts of palm, celery, and scallion. Season with sea salt and white pepper.
- 3 Layer potato mixture and, if you like, lettuce and tomatoes between bread slices. Serve immediately, or wrap in waxed paper or plastic wrap and store in refrigerator up to 2 days.