



Makes 8 cups

Preparation Time: 20 minutes

Cook Time: 15 minutes

INGREDIENTS:

2 lb. tiny red, yellow, and/or purple new potatoes, halved if large

1 lb. asparagus, trimmed and cut into bite-size pieces

3 tablespoons red wine vinegar

1 tablespoon whole grain mustard

6 cloves garlic, minced

2 teaspoons snipped fresh dill

1 teaspoon prepared horseradish

1 cup bite-size pieces red bell pepper

Sea salt and freshly ground black pepper, to taste

Potato Salad with Horseradish Vinaigrette

Fresh dill is the perfect flavor partner for horseradish in this quick vegan potato salad. New potatoes work well in this dish because they hold their shape well even when cooked tender; brighten things up by choosing new potatoes in a variety of colors.

By Carla Christian, RD, LD

- 1 In a 6-qt. Dutch oven cook potatoes in boiling water 8 minutes or until nearly fork-tender. Add asparagus. Cook 3 minutes more; drain. Rinse with cold water to cool; drain again.
- 2 In an extra-large bowl whisk together vinegar, mustard, garlic, dill, and horseradish. Add potato mixture and sweet pepper; toss to coat. Season with salt and black pepper.