



Avocado Potato Salad

Creamy, flavorful, and packed with fresh ingredients, this avocado potato salad is a delicious twist on a classic! With a velvety avocado dressing and crisp veggies, it's the perfect side dish for any gathering.

Serves: 8

Ingredients

- 2 pounds baby red potatoes, halved
- 4 green onions, chopped (reserve white portion)
- 2 medium avocados
- ¼ cup fresh parsley
- ¼ cup fresh cilantro
- ½ cup light mayonnaise
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon paprika (or smoked paprika)
- ½ teaspoon salt
- 1 celery stalk, finely chopped
- 1-2 radishes, sliced

Directions

1. Place the halved potatoes in a large saucepan, cover with water, and bring to a boil. Reduce the heat and cook uncovered for 8-10 minutes, or until tender. Meanwhile, chop the green onions, keeping the white and green parts separate.
2. In a blender, combine the green onion tops, avocados, parsley, cilantro, mayonnaise, garlic powder, onion powder, and paprika and salt. Blend until smooth, scraping down the sides as needed.
3. Drain the cooked potatoes and transfer them to a large bowl. Add the celery, white portions of the green onions, and the dressing, then toss until evenly coated.
4. Cover and refrigerate for at least 1 hour. Before serving, top with sliced radishes and extra parsley and cilantro. Enjoy!

Nutrition Info per serving:

Calories: 177, Saturated Fat: 1.3 g, Sodium: 302 mg, Added Sugars: 0g, Fiber: 4.7 g
Protein: 3.1 g

Recipe adapted from: <https://www.tasteofhome.com/recipes/green-goddess-vegan-potato-salad/>

For more info about Beyond Hunger visit:
<https://www.gobeyondhunger.org>