

# Creamy Potato Salad for Everyone

Source: Dustin Harder of [VeganRoadie.com](http://VeganRoadie.com)

## About the Recipe

**109 Calories · 3 g Protein · 3 g Fiber**

**Side Dish**

## Ingredients

***Makes 12 Servings***

- 4 large russet potatoes, peeled and cut into 1-inch chunks
- 2 celery stalks, thinly sliced
- 1/2 red onion, minced
- 2 scallions, thinly sliced
- 1/4 cup (56 g) Universal Meals Marvelous Mayonnaise or vegan mayonnaise
- Juice of 1 lemon
- 3 tablespoons (33 g) Dijon mustard
- 1 tablespoon (20 g) maple syrup
- 1 teaspoon smoked paprika, plus more for garnish
- 1 teaspoon sea salt
- 1 teaspoon black pepper
- 2 tablespoons (8 g) freshly chopped parsley, plus more for garnish

## Directions

1. Bring a pot of water to a boil; make sure there is enough water to submerge the potatoes. Carefully add the potatoes to the boiling water. Let cook for 8 minutes or until fork tender; do not let the potatoes turn to mush. Drain the potatoes in a colander and run cold water over them to cool them.
2. Transfer potatoes to a large bowl and add the celery, onion, scallions, mayonnaise, lemon juice, Dijon mustard, maple syrup, smoked paprika, salt, and pepper. Mix until everything is combined. Transfer to a serving dish and

sprinkle with smoked paprika and parsley, if using. NOTE: If time allows, make a day in advance and allow it to sit in the fridge overnight to enhance the flavor.&nbsp;

## **Nutrition Facts**

*Per serving:*

**Calories:** 109

**Fat:** 1 g

**Saturated Fat:** 0 g

**% Calories From Fat:** 9%

**Cholesterol:** 0 mg

**Protein:** 3 g

**Carbohydrate:** 23 g

**Sugar:** 2 g

**Fiber:** 3 g

**Sodium:** 318 mg

**Calcium:** 22 mg

**Iron:** 1 mg

**Vitamin C:** 11 mg

**Beta-Carotene:** 135 mcg

**Vitamin E:** 1 mg