



Potato Salad No Egg



Introduction

If you're looking for a delightful, fresh twist on a classic dish, this no-egg potato salad recipe is perfect for you. This version is light and flavorful, ideal for picnics, barbecues, or as a side dish for any meal. With a blend of crunchy vegetables and a creamy dressing, it brings together the comforting taste of traditional potato salad without the use of eggs.

Detailed Ingredients with measures

- Potatoes: 2 pounds, peeled and diced

- Celery: 1 cup, finely chopped

- Red onion: ½ cup, finely chopped

- Dill pickle: ½ cup, diced

- Fresh dill: 2 tablespoons, chopped

- Vegan mayonnaise: ½ cup

- Dijon mustard: 2 tablespoons

- Apple cider vinegar: 1 tablespoon

- Salt: 1 teaspoon

- Black pepper: ½ teaspoon

Prep Time

Preparation takes approximately 15-20 minutes.

Cook Time, Total Time, Yield

The cooking time for the potatoes is about 15-20 minutes, bringing the total



time to around 35-40 minutes. This recipe yields approximately 6 servings.



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Detailed Directions and Instructions Click next page below