



BAKED POTATO SALAD WITH MUSTARD DRESSING

TIME: 60 MIN

SERVES: 4

Salatschwester | Your Salad Bestie 

INGREDIENTS

OVEN-BAKED POTATO

SALAD:

- 1 kg very small potatoes
- ½ tsp salt
- 3 tbsp oil (e.g. canola oil)
- 1 onion
- 2 tbsp fresh or dried chives

MUSTARD SALAD DRESSING:

- 3 tbsp oil (e.g. olive oil or canola oil)
- 2 tbsp apple cider vinegar
- 50 ml still water
- 2 tbsp agave syrup
- 1 tbsp mustard
- ½ tsp salt
- Pepper to taste

DIRECTIONS

OVEN-BAKED POTATO SALAD:

1. Preheat the oven to 220°C (430°F) for conventional heat or 200°C (400°F) for fan-assisted mode.
2. Wash and dry the potatoes then cut them into quarters lengthwise. Place them in a bowl and toss with salt and oil.
3. Spread the potato wedges evenly on a baking sheet lined with parchment paper. Bake for approximately 40 minutes in the middle of the oven until golden and crispy.
4. Remove from the oven and let them cool.
5. Meanwhile, wash the bell pepper, remove the seeds, and cut into cubes.
6. Peel the onion and cut it into rings or finely dice it.
7. Wash the chives, dry them, and slice them into small pieces.

MUSTARD SALAD DRESSING:

1. Whisk together the oil, apple cider vinegar, water, agave syrup, mustard, salt, and pepper. Adjust the seasoning to taste.

ASSEMBLE THE SALAD:

1. In a large bowl, combine the roasted potato wedges, onion, bell pepper, and chives.
2. Just before serving, drizzle with the mustard dressing and toss everything together.
3. Store the potatoes and dressing separately in the refrigerator until ready to serve to keep them fresh.

Notes

- The vegan oven-baked potato salad can be stored in the refrigerator for up to 2 days.
- It's best to add the mustard dressing just before serving to keep the salad fresh and crispy