



VEGAN POTATO SALAD WITH CORN

TIME: 35 MIN

SERVES: 2

Salatschwester | Your Salad Bestie 

INGREDIENTS

SALAD DRESSING:

- 4 tbsp vegan mayonnaise
alternatively: plant-based yogurt, e.g. soy yogurt
- 1 tsp mustard
- 1 tsp apple cider vinegar
- 1 tsp agave syrup
- 1 tsp oil e.g. rapeseed oil
- 1 tsp salt
- pepper to taste

POTATO SALAD:

- 400 g potatoes
- 5 pickled cucumbers
- 1 onion
- 70 g canned corn
- 2 tbsp parsley fresh or dried

DIRECTIONS

SALAD DRESSING:

Mix vegan mayonnaise, mustard, apple cider vinegar, agave syrup, and oil well together. Season with salt and pepper. Chill in the fridge.

POTATO SALAD:

1. Peel the potatoes and cut them into bite-sized pieces. Cook in boiling salted water for about 15 minutes. Then drain the water using a sieve and let the potatoes cool.
2. Cut the pickles into small cubes.
3. Peel and finely chop the onion.
4. Drain the corn through a sieve.
5. Wash, dry, and finely chop the parsley.

SALAD ASSEMBLY:

Mix the prepared vegetables, chopped parsley, cooked potatoes, and the salad dressing together in a salad bowl. Season with salt and pepper to taste. Chill until serving.

Tip: The potato salad tastes best if it sits in the fridge for about 60 minutes before serving. You can season again with salt and pepper as needed.

Notes

- The vegan potato salad will keep for about 3 days in the fridge. It can be prepared a day in advance.