Potato Salad

Source: Healthy Eating for Life for Children by Amy Lanou, PhD; recipe by Jennifer Raymond, MS, RD

Give your picnic a facelift with this healthy and satisfying potato salad.

About the Recipe

155 Calories · 4.2 Protein · 4.6 g Fiber
Lunch

Ingredients

Makes 5 Servings

- medium potatoes, chopped (4)
- celery stalks, thinly sliced, including leaves (2)
- green onions, chopped (3)
- fresh parsley, chopped (1/4 cup)
- seasoned rice vinegar (3 tbsp.)
- plant-based mayonnaise substitute (1/4 cup)
- stone-ground mustard (1 1/2 tbsp.)
- salt (1/2 tsp.)
- black pepper (1/8 tsp.)

Directions

1. Steam potatoes over boiling water until just barely tender, about 15 minutes, and then transfer to a large bowl.
2. Add celery, green onions, parsley, and vinegar. Stir to mix.
3. Stir in plant-based mayonnaise, mustard, salt, and black pepper and toss gently. Chill before serving, if time allows.
### Nutrition Facts

**Per 1-cup serving**

- **Calories:** 155
- **Fat:** 0.8 g
  - **Saturated Fat:** 0.1 g
  - **Calories from Fat:** 4.7%
- **Cholesterol:** 0 mg
- **Protein:** 4.2 g
- **Carbohydrates:** 34.2 g
- **Sugar:** 5.8 g
- **Fiber:** 4.6 g
- **Sodium:** 444 mg
- **Calcium:** 61 mg
- **Iron:** 3.3 mg
- **Vitamin C:** 25.8 mg
- **Beta-Carotene:** 263 mcg
- **Vitamin E:** 0.3 mg