

COMPLIANT POTATO SALAD

Nothing says summer like potato salad. Here’s my healthy guilt-free potato salad recipe. You can absolutely eat as much of it as you want and still be on plan.

**Ingredients:**

* 2 large or 4-6 medium potatoes, peeled and cubed in ½ to 1-inch pieces.
* ¼ red onion, diced
* 2 stalks celery, diced
* 3 green onions, chopped
* 2-3 radishes, diced
* 1 cup FAUX HONEY MUSTARD DRESSING, or as needed to make it creamy

**Method:**

1. Boil or steam potatoes for 30 minutes. Drain and let cool completely. (Note: It’s a good idea to cook your potatoes the day before and store in the fridge. Just like with the cauliflower in the dressing.)
2. In a big bowl, combine the potatoes, red onion, celery, green onions, radishes and dressing.
3. Store in fridge in a covered bowl. To jazz it up, if necessary, add some ‘lines’ of yellow mustard to the top.