

Green Goddess Potato Salad

Serves: 6 Print

Ingredients:

For the Green Goddess Dressing:

- ¼ cup parsley, packed
- ¼ cup basil, packed
- 3 tbsp chives, chopped
- 1 tbsp dill, chopped
- 1 tsp worcestershire sauce
- 1 tbsp red wine vinegar
- ¾ cup mayonnaise
- ½ tsp salt
- ¼ tsp pepper

For the Potato Salad:

- 2 lbs baby yukon gold potatoes, halved (or yukon golds cut to 1 inch pieces)
- 2 tbsp salt + more, to taste

Directions:

1. Make the Green Goddess Dressing: In a food processor, add mayonnaise, parsley, chives, basil, dill, worcestershire, vinegar, ½ tsp salt, and pepper. Process for a few seconds until broken down. Scrape down the sides, and process again until combined and smooth. Set aside in the fridge.
2. Prepare the potatoes: Add potatoes to a large pot. Cover with cold water until the water reaches about an inch above the potatoes. Add 2 tbsp salt, and bring to a boil over high heat. Boil potatoes for 8-10 minutes until the potatoes are fork tender but not falling apart. Drain the potatoes, and set them in the fridge to cool completely, about 1-2 hours.
3. Finish the potato salad: Once the potatoes have cooled completely, add the dressing, and gently toss to coat the potatoes. Taste for seasoning, add a pinch of salt, if desired, and stir again to completely mix. Chill the potato salad for at least 1 hour before serving to allow the flavors to blend. Serve!

Recipe notes:

*The amount of salt you need is going to depend on the brand of mayo you use, so taste as you go. Potatoes need lots of salt, and we're seasoning this salad at every level. I only needed a little pinch of salt to finish this salad, but let your tastebuds guide you!

*It may seem like there's lots of chill time involved in this recipe, but it's necessary for the flavors to really blend together properly. And, it's soooooo worth the wait!

*If the dressing feels too thick for your liking, add a tiny splash of water to thin it out a little bit. My herbs were a little wet (not drenched, just not completely dry) when I put them in the food processor, and I think that helped the dressing out in a perfectly subtle way.