

Creamy Pesto Potato Salad

From the Kitchen of [Deep South Dish](http://www.deepsouthdish.com)

3 pounds of small red potatoes, unpeeled

For the Pesto:

2 cups of basil leaves, packed

1/4 cup of flat leaf parsley

2 tablespoons chopped sun dried tomatoes, *optional*

3 cloves of garlic, unpeeled

Juice of half of a lemon

1/4 cup toasted pine nuts, pecans or walnuts

1/2 teaspoon dried red pepper flakes

1/2 teaspoon of kosher salt, or to taste

1/4 teaspoon of freshly cracked black pepper, or to taste

1/4 cup to 1/2 cup of extra virgin olive oil

1/4 cup of Parmesan cheese

1/4 cup of mayonnaise

Cut the unpeeled potatoes into chunks. Add them to boiling and well salted water and cook for about 8 to 10 minutes, or just until tender, but still firm, not mushy. Drain and set aside to cool.

For the pesto, rinse herbs and pat dry. Toast nuts in a dry skillet for 4 to 5 minutes until fragrant. Remove and set aside to cool. Add the unpeeled garlic to the pan and toast about 7 minutes, turning over halfway. Remove and set aside to cool. Once cooled, peel.

In a food processor bowl, pulse the basil and parsley, just until broken up, about 3 times. Add the sun dried tomatoes, pine nuts, garlic, lemon juice, red pepper flakes, salt and pepper. Pulse about 5 times then process while drizzling in the oil. Add only enough of the oil to make mixture smooth. Transfer the pesto to a large bowl.

Add the Parmesan and the mayonnaise to the pesto and blend until thoroughly mixed. Add the cooled and well drained potatoes and gently toss to combine. Taste and adjust seasonings as needed. Refrigerate several hours before serving.

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