

## vegan southern potato salad (gluten-free, allergy-free)

*This super easy Vegan Southern Potato Salad is just like the classic old-fashioned recipe you love! A traditional Southern-style mustard potato salad that's eggless, gluten-free, and allergy-free! This simple, creamy, make-ahead side dish is perfect for your next cookout or potluck!*

Author: Rebecca @ Strength and Sunshine

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Total Time: 25 minutes

Yield: 6-8 Servings

Category: Side

Method: Boil, No-Cook

Cuisine: American, Southern



### ingredients

- 1 1/2 lb. • 3 lbs of Russet Potatoes
- 1/2 • 3/4 Cup Vegan/Allergy-Free Mayo\*
- 1.5 tb. • 3 TB Yellow Mustard\*\*
- 1/2 tsp. • 1 Tsp White Vinegar
- 1/8 c • 1/4 Cup Diced Sweet Onion
- 1 • 2 Celery Stalks (chopped)
- 1 tb. • 2 TB Chopped Green Onion\*\*\*
- 1 Tb. • 2 TB Sweet Pickle Relish
- Garlic Powder (optional, to taste)
- Black Pepper (to taste)
- Paprika (to taste)

### instructions

1. Peel and cube your russet potatoes into 1-inch chunks. Place them in a large pot, cover with water, add a dash of salt, then bring to a boil. Boil the potatoes for just about 10-12 minutes, until fork-tender. Drain the potatoes and rinse under cold water, letting all the excess water drain out. Then let the potatoes cool completely in the fridge.
2. In a large bowl, add the cooled potatoes and the rest of the ingredients. Gently fold everything together to evenly coat the potatoes and veggies in the mayo and wet ingredients
3. Top the potato salad with extra chopped green onion and paprika, if desired.
4. All the potato salad to chill and "marinate" in the fridge for at least an hour (the longer the better). Keep you potato salad in the fridge for up to 5 days.

### notes

\* If you want your potato salad super creamy, add 1 Cup of mayo.

\*\*If adding 1 cup of mayo, you can increase the mustard to 4 TB.

\*\*\*You can just use the sweet onion and leave out the green onion.

### nutrition

Serving Size: 1 Serving

Find it online: <https://strengthandsunshine.com/vegan-southern-potato-salad/>