

# Asparagus Potato Salad with Jalapeño Dressing

VEGAN + GLUTEN-FREE



Tested and Approved by 86lemons.com

<http://86lemons.com/asparagus-potato-salad>

**YIELDS:** 6 side servings

## STEP 1:

Add potatoes to large pot and cover with water by 1 inch. Add 1 tablespoon of salt; stir. Bring to boil over high heat; then cook for 3-5 minutes more, or until potatoes are fork tender. Drain, then add potatoes to a large bowl; set aside.

## STEP 2:

In a medium pot, bring 4 cups of water to a boil. Add asparagus and cook for 2-3 minutes, until fork tender, but still crisp. Don't overcook! No one likes mushy asparagus. Add asparagus and red pepper to bowl with potatoes.

## STEP 3:

In a mini food processor, process garlic until finely diced. Add remaining dressing ingredients and process until well combined. Pour dressing over salad and toss to coat. Serve warm.

## SALAD INGREDIENTS:

- 1 lb. red skin potatoes, cut into large chunks
- 1 Tbsp salt
- 1 lb. asparagus, ends trimmed, cut into 1" pieces
- 1 red bell pepper, chopped

## DRESSING INGREDIENTS:

- 2 cloves garlic, crushed
- 1 jalapeño, seeds removed, finely diced
- 2 Tbsp fresh lemon juice
- 1 Tbsp apple cider vinegar
- 2 Tbsp extra-virgin olive oil
- ½ tsp salt
- Fresh ground black pepper, to taste

## PER SERVING:

Calories.....	146
Carbs.....	20
Fat.....	7
Protein.....	4
Sugar.....	3