

Baby Potatoes w/ Caper Aioli

Swick

Serves 1 | Active Time: 1 hour | Total Time: 1 hour

Chef's Notes

Serve these potatoes as a side or as part of a picnic, or top with greens, such as watercress. The spiciness from the watercress is a nice balance to the richness of the dressing.

Preparing the Potatoes and Celery

In a mixing bowl, combine the potatoes and celery and set aside.

Step 1: Preparing the Potatoes and Celery

- 4 cups baby potatoes, steamed or boiled until tender and cooled
- 1/2 cup celery branches, thinly sliced

Step 2: Preparing the Aioli

- 1/2 cup Cashew Sour Cream
- 3 tbsp capers, chopped
- 2 tbsp red onion or shallot, minced
- 1 1/2 tbsp rice vinegar
- 1 1/2 tbsp of liquid sweetener
- 2 tbsp fresh dill, chopped
- 1 tbsp fresh tarragon, chopped
- 1 1/2 tbsp dijon mustard
- 1/4 tsp freshly ground black pepper

To start, first prepare the Cashew Sour Cream. Alternatively, a non-dairy mayonnaise can be used instead.

To prepare the aioli, in small bowl, whisk all the ingredients well. Pour the aioli over the potatoes and celery and combine thoroughly to coat.

Serve the salad as a side dish or atop butter lettuce for a filling lunch.