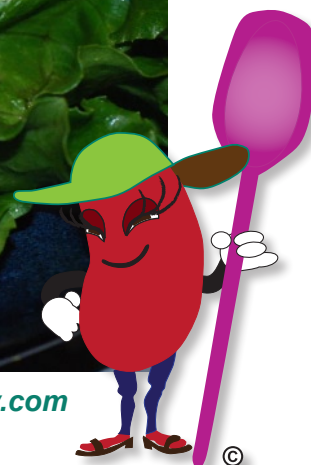


# Beans, Rice And Everything Nice

## Potato Salad with White Bean Dressing



original recipe by: [beansriceeverythingnice.weebly.com](http://beansriceeverythingnice.weebly.com)



### Potato Salad

makes 6–8 servings

907 gm (2 lbs) Yukon Gold potatoes  
1 Tablespoon rice or apple cider vinegar  
2 stalks celery, sliced  
1 red pepper, diced or cut into  
2.5 cm (1 in) strips  
10 sun-dried tomato halves  
1 Tablespoon dried chives or  
2 green onions, sliced  
1 Tablespoon dried dill or  
1/4 cup fresh dill, minced

### Dressing

makes 2 cups

2 cups cooked or 1 can  
white kidney beans, divided  
1 cup peeled and diced zucchini  
zest of 1 lemon  
juice of half a lemon  
1 Tablespoon Dijon mustard  
1 Tablespoon nutritional yeast (optional)  
1/2 teaspoon garlic powder or 1 clove garlic

### To make the salad:

1. Cut potatoes into 5 cm (2 in) cubes and put in a pot on the stove and add enough cold water to cover the potatoes. Bring to a boil over medium-high heat, reduce heat, partially cover, and gently simmer until potatoes are fork tender, about 6 minutes. Drain the potatoes and let cool until warm to the touch.
2. While the potatoes are cooking, soak the sun-dried tomatoes in hot tap water for 10 minutes. Drain and slice into thin strips. Slice the celery, and red pepper. Set aside.
3. In a large mixing bowl, toss the cooled (but still warm) potatoes in vinegar. Add the chopped vegetables, and toss.

### To make the dressing:

1. Add 1 cup of the beans along with the rest of the dressing ingredients to a food processor and process until smooth.
2. Add the dressing, dried (or fresh) herbs, and remaining beans to the mixing bowl and combine.