

Curried Potato Salad

Serves 6-8

Ingredients

2-3 lbs. yellow or Yukon Gold potatoes
¼ cup tahini
¾ cup Greek yogurt plain
Juice and zest from 1 lemon
2 tsp. curry powder
½ tsp. cayenne pepper
1 tsp. salt
½ tsp. ground pepper
1 tblsp. fresh grated ginger
1 cup peas fresh or frozen
4 green onions sliced thin green and white parts
3 ribs of celery sliced thin
½ cup fresh chopped cilantro

Preparation

Scrub potatoes and cut into 1-inch chunks. Add potatoes to medium sized pan and fill with water to cover. Season water generously with salt. Bring to a boil and simmer for 10-15 minutes until potatoes are fork tender. Drain and rinse with cold water, put in refrigerator to chill.

For dressing mix tahini, yogurt, lemon zest and juice, curry powder, cayenne, salt and pepper and ginger. If dressing is thick add water a little at a time to loosen.

If using frozen peas run under hot water to thaw and drain.

In large bowl with potatoes add peas, green onion, celery and cilantro. Add half of dressing and mix with spatula so potatoes don't break up. Adjust seasonings. Refrigerate for a few hours or overnight. Before serving add more dressing if salad seems dry.