

Avocado Potato Salad

Serves: 4

Total Time: 30 min

Supplies

- 1 chef's knife
- 1 cutting board
- 1 pot
- 1 colander
- 1 spoon
- 1 large mixing bowl
- 1 rubber spatula
- Measuring cups

Ingredients

- 2 lb Yukon Gold potatoes
- 3 avocados
- 2-3 scallions, chopped
- 1 chili pepper, chopped
- 1 lemon or lime, juiced
- 1 cup frozen green peas (thawed in water)
- $\frac{1}{4}$ cup chives, chopped
- $\frac{1}{4}$ cup fresh dill, roughly chopped
- 1 pinch sea salt + more to taste
- 1 pinch red pepper flakes for garnish
- 1 lime, sliced for serving

Instructions

- Rinse and slice the potatoes into $\frac{1}{4}$ inch slices. Cover with cold water and bring to a boil. Season generously with sea salt. Cook for about 10 minutes until tender but not mushy. Drain into a colander and allow them to dry very well in their own steam, then allow to cool.
- Meanwhile, slice the avocados and scoop out the flesh. Transfer to a large mixing bowl and mash together with the lemon or lime juice. Mix in the scallion and chili pepper and season to taste with sea salt.
- Add the potatoes to the bowl with the avocado together with the green peas and dill. Use a spatula and fold them together with care as not to break them.
- Taste and adjust seasonings again with more lemon juice and sea salt. Garnish with the chives and serve at room temperature or chill for later use.