

Smashed Potato Salad

Serves: 3

Total Time: 1 hr 10 min

Supplies

- 1 Saucepan
- Blender
- Mixing bowl
- 1 chef's knife
- 1 cutting board
- Baking tray

Ingredients

For Salad

- 1 lb baby Yukon potatoes
- 1 head broccoli, cut into florets
- 15 oz. chickpeas, drained and rinsed
- 2 ½ tbsp oil
- Salt
- 1 tbsp nutritional yeast
- 2 tbsp dill, minced
- 1 ½ tsp garlic powder
- ½ tsp coriander
- ½ tsp thyme
- 2 cups kale, shredded
- 2 cups Romaine lettuce, shredded
- Pickled red onion

Green Goddess Dressing

- 1 cup unsweetened plain yogurt
- 1 clove garlic, grated
- Zest and juice of 1 lime
- 1 tbsp red wine vinegar
- 2 tbsp extra virgin olive oil
- ½ cup dill
- ½ cup parsley
- 1 tbsp nutritional yeast
- ¼ tsp kosher salt to taste



Instructions

- Prep ahead: peel and boil potatoes for 10 minutes and allow to cool
- Place all dressing ingredients into a blender and blend until smooth
- Rinse the chickpeas and pat dry
- Preheat oven to 425°F
- Place the potatoes and chickpeas into a bowl and toss with oil, herbs, and nutritional yeast.
- Spread evenly onto a baking tray and place on the bottom rack for 35 minutes, tossing halfway
- Toss the broccoli in the same bowl with oil, nutritional yeast, and spices
- Add it to the baking tray and cook for another 20-25 minutes
- Add remaining ingredients to a mixing bowl with 2 tbsp of dressing and salt, then massage the greens.
- Remove the potatoes, chickpeas, and broccoli and allow to cool before tossing with the kale and lettuce.
- Garnish with pickled red onion, then serve and enjoy!