

# Pesto Potato Salad

Recipe By *Sina Mizrahi*



Cooking and Prep:  30  
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Serves:  6

Contains:   

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Shavuot, Nine  
Days

**Diet:** Gluten Free, Vegetarian,  
Pescetarian

**Source:** Relish by Binah  
Magazine

This pesto potato salad is every bit as creamy as its classic counterpart. The pesto adds a nice twist, and the sour cream gives it a tangy undertone. It's a refreshing change from the typical potato salad, and even feels lighter.

## Ingredients (11)

### Potatoes

- 3 pounds unpeeled baby potatoes, any color, scrubbed
- 1 cup sour cream
- 1/3 cup **Gefen Mayonnaise**

- 1/2 cup homemade pesto (see below)
- 1 teaspoon **Tuscanini Sea Salt**
- 1/2 teaspoon ground **Gefen Pepper**
- 1 tablespoon chopped fresh dill, as a garnish

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## Homemade Pesto

- 2 bunches basil
  - 1/4 cup almonds
  - 1/2 cup **Bartenura Olive Oil**
  - 1-2 tablespoons grated Parmesan (*optional*)
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## Start Cooking

### For the Homemade Pesto

1. In a food processor fitted with the S-blade, pulse the basil and almonds until fine.
2. Gradually add the olive oil, and continue pulsing until a paste forms.
3. If you're using the pesto right away, add the Parmesan and mix to combine. If you plan to freeze or refrigerate the pesto, add the Parmesan just before serving.

#### Note:

After eating Parmesan cheese one must wait six hours before eating fleishigs. See more on this, including a list of all hard cheeses that require waiting, [here](#).

### For the Potato Salad

1. Place the potatoes in a large pot and cover with cold water. Bring to a boil over medium heat and cook until tender, about 15 to 20 minutes. Drain well and allow to cool slightly.
2. In a large bowl, combine the sour cream, mayonnaise, pesto, salt, and pepper.
3. Add the potatoes and mix well until everything is evenly coated. Garnish with dill. Serve immediately or refrigerate overnight.