

Korean-Inspired Potato Salad

Ingredients:

1/2 lb small potatoes
1 bunch chives
1 T gochujang chili paste
1 tsp finely minced or grated garlic
1 T soy sauce (or tamari for a gluten-free alternative, or coconut aminos for a soy-free alternative)
1 tsp vinegar
1 tsp honey
2 T water
1 tsp cornstarch
Sesame seeds
Salt

You can either halve your potatoes, or if small enough to be bite-sized, keep whole. Submerge in cold, heavily salted water in a pot and turn on high. Boil until fork-tender. Drain water.

For the sauce, thoroughly mix gochujang, soy sauce, vinegar, honey, garlic, cornstarch and 2 tablespoons water. Pour into a sauce pan and bring to medium low. Wait until it comes to a gentle boil and then immediately turn heat to low. Allow sauce to thicken until the consistency coats the back of a spoon. Toss sauce and potatoes together and garnish with finely chopped chives and sprinkle with sesame seeds.

Recipe by Garden Chef Ilene Rouamvongsor



ATLANTA BOTANICAL GARDEN