



Rainbow Potato Salad

Recipe Source: www.skinnytaste.com

Serves: 4

Ingredients:

2 lbs multi-color baby potatoes (unpeeled)
1 (5.3 oz) container fat-free plain Greek yogurt
2 Tbsp olive oil or light mayonnaise
2 tsp yellow mustard (or to taste)
1 ½ tsp fresh dill (or ½ tsp dried)
Freshly ground black pepper, to taste
1-2 dill pickle spears, finely chopped, to taste
2 medium celery stalks, finely chopped
1 small green onion, finely sliced
1-2 Tbsp pickle juice, to taste

Steps:

- Place potatoes in a large pot of water and bring to a boil. Boil for 10-15 minutes, just until fork tender. Drain and set aside to cool.
- Meanwhile, in a small bowl, combine the yogurt, mayonnaise, mustard, dill, and a pinch each of salt, and pepper. Set aside.
- When potatoes are cool enough to handle, dice potatoes into 1-inch cubes. Place in large mixing bowl.
- Add pickle, celery, ¼ tsp salt, pepper, and all but 1 Tablespoon of the green onion. Stir gently to combine. Add the yogurt mixture and pickle juice to the potatoes and toss gently to evenly combine. Season with additional mustard, pickle juice, salt, and pepper if needed. Transfer to a serving bowl to chill at least one hour. Garnish with remaining green onion before serving.

Tips from the Test Kitchen: The original recipe calls for the multi-color baby potatoes, but feel free to substitute small red potatoes since they tend to be less expensive. Best if refrigerated overnight.

Nutritional Facts (Per Serving): Calories: 253, Carbohydrates: 42.5 grams, Protein: 6 grams, Total Fat: 7 grams, Saturated Fat: 1 gram, Cholesterol: 0 mg, Sodium: 221 mg, Fiber: 6 grams, Total Sugars: 5 grams.