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Yogurt Potato Salad

Prep time: 30 minutes

Servings: 6

With so many varieties of potato salads out there, this one is an easy and appetizing go-to for any barbeque or picnic. Our lowfat yogurt is a lighter, delicious replacement for mayonnaise and pairs flawlessly with the soft russet potatoes, sweet pickle relish, and savory herbs and condiments. Add a couple of tablespoons of mayo to help hold the consistency of the ingredients.

Green Valley Creamery

Ingredients

2 pounds russet potatoes peeled and cut into $\frac{3}{4}$ inch cubes

1 Tbsp. salt for cooking potatoes

1/2 cup Green Valley Creamery Plain Lowfat Yogurt

2 Tbsp. mayonnaise

1 tsp. yellow mustard

3/4 tsp. salt

1/2 tsp. freshly ground pepper

1/2 tsp. onion powder

1/2 cup celery chopped

3 Tbsp. pickle relish

2 Tbsp. red onions minced

2 Tbsp. parsley minced

2 eggs hard-cooked, peeled and quartered

Instructions

1. Place potatoes in a large saucepan and add water to cover by 1 inch. Bring to boil over medium-high heat. Add one tablespoon of salt, reduce heat to medium, and simmer. Stir a few times, until potatoes are tender, about 8

minutes. Drain potatoes and transfer to a large bowl.

2. In a medium sized bowl whisk together yogurt, mayonnaise, mustard, salt, pepper and onion powder.
3. Add to potatoes and gently toss together. Add celery, pickles, red onions, parsley and chopped eggs to potato mixture, stir to combine. Add more salt and pepper to taste.
4. Cover and refrigerate until chilled, about 1 hour before serving. Potato salad can be made up to one day ahead.