

## EASY HOMEMADE POTATO SALAD

*Potato salad is a great side dish for a variety of entrees. This recipe calls for Yukon Gold potatoes, but these can be replaced with any variety of potato, including Russet potatoes, red potatoes, or fingerling potatoes.*

**Yield:** 6 servings

### Ingredients:

- 2 pounds **Yukon Gold potatoes**, peeled and cut into medium-sized cubes
- 2 Tbsp **white vinegar**
- 2 Tbsp **yellow mustard**
- ½ cup plain **Greek yogurt**, regular or reduced fat
- ¼ cup **sour cream**, regular or reduced fat
- ½ teaspoon **kosher salt**
- Fresh ground **black pepper**, to taste
- ¼ cup **pickles**, copped
- 2 green **onions**, sliced
- ½ small **red onion**, finely chopped
- 2 ribs (a singular stick from the bunch) **celery**, chopped
- ¼ cup fresh **parsley or dill**, chopped (can substitute with 4 tsp dried parsley or dill)

### Instructions:

1. Place the potatoes in a large pot with salted cold water, making sure that the potatoes are completely submerged in water. Bring to a boil over high heat and reduce heat to medium-low once boiling and simmer until the potatoes are tender, about 10-15 minutes.
2. Drain the potatoes thoroughly and add them back to the hot pot to dry completely. Drizzle the vinegar over the warm potatoes and toss gently until evenly coated.
3. Transfer the dressed potatoes into a large bowl. Cover and refrigerate until cold, about 30 minutes.
4. Mix the mustard with the sour cream, Greek yogurt, salt, and pepper.
5. Remove the potatoes from the fridge and add the Greek yogurt mixture and remaining ingredients. Gently mix with the cooled potatoes. Refrigerate until well chilled, about 30 minutes. Enjoy!

**Per Serving:** Calories 179, Protein 6.6 g, Saturated Fat 1.5 g, Sodium 212.9 mg, Fiber 4.3 g, Sugars 5 g

This recipe was adapted from [www.errenskitchen.com](http://www.errenskitchen.com).