

# Potato Salad

Prep Time: 45 Minutes | Makes: 6 servings

## Ingredients

- 1 teaspoon salt
- 2 pounds red or white potatoes
- 1/2 cup plain fat-free Greek yogurt or plain low-fat yogurt
- 1/3 cup mayonnaise
- 1/2 cup chopped celery
- 1/4 cup chopped red onion
- 2 tablespoons spicy brown mustard or yellow mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper



## Directions

- Add cold water to large saucepan until 3/4 full. Stir in 1 teaspoon salt.
- Bring water to boiling over high heat.
- Use brush to thoroughly scrub outsides of potatoes. Cut out and throw away any dark spots or sprouts on potatoes. Cut potatoes into 2-inch cubed pieces.
- When water is boiling, add potato pieces. Return to boiling. Reduce heat. Gently boil for 15 to 20 minutes or until the potatoes are tender (easily pierced with a fork).
- Drain water off potatoes. Pat dry with paper towels and mix with the other ingredients.

