

YOGURT DILL POTATO SALAD

Ingredients (makes 6 cups)

- 2 pounds unpeeled red or white potatoes
- 1 cup (8 oz) plain lowfat yogurt (Greek or regular)
- 2 tablespoons mayonnaise
- 1 tablespoon cider vinegar
- 1 tablespoon dijon mustard
- 3 green onions, chopped (1/4 cup)*
- 2 ribs celery, diced (1/2 cup)
- 1-1/2 tablespoons chopped fresh dill* (or 1-1/2 teaspoons dried dill)
- 1 tablespoon chopped fresh Italian parsley* (or 1 teaspoon dried parsley)
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt (or more to taste)
- 1/2 teaspoon ground black pepper
- **Directions**
- Scrub and remove any bad spots from potatoes. Leave the skin on. Steam or boil whole potatoes until fork tender in center. Let cool. Chop into 3/4" to 1" pieces. Set aside.
- In large bowl, combine remaining ingredients, stirring until mixed. Add potatoes and stir to combine. Cover and chill at least 4 hours. Best if chilled overnight.
- After the chill time, if creamier consistency is desired you may stir in milk or more yogurt a tablespoon at a time.
- **Nutritional Data** for a 3/4 cup serving: 123 calories, 1.9g fat, 232mg sodium, 22.4g carbs, 2.4g fiber, 3.9g sugars, 4.3g protein; **Weight Watchers PointsPlus:** 3