



Creamy Potato Salad

Prep: 20 minutes | Cook: 20 minutes | Chill: 1 hour | Total: 1 hour 40 minutes

Yield: 6 servings | Serving Size: $\frac{3}{4}$ cup

Ingredients

1½ pounds Yukon Gold or red potatoes (about 4-5 medium potatoes or about 10-12 baby potatoes), unpeeled and cut into $\frac{1}{2}$ -inch chunks

4 eggs, in shell

$\frac{1}{3}$ cup plain nonfat Greek yogurt

2 tablespoons olive oil mayonnaise

1 tablespoon Dijon mustard

1 tablespoon white wine vinegar or lemon juice

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon freshly ground black pepper

1 cup frozen green peas, thawed

3 tablespoons chopped fresh chives (about 1 bunch)

Directions

1. Place a steamer basket inside a large saucepan or stockpot and add just enough water fill the area under the steamer.
2. Bring the water to a boil over high heat, then reduce the heat to medium-high to maintain a rapid simmer.
3. Add the potatoes to the steamer basket, cover the pot with a tight-fitting lid, and cook until the potatoes are fork-tender, about 10-15 minutes. Remove the potatoes from the steamer basket and allow to cool completely.
4. While the potatoes are cooking, place the eggs in a separate medium saucepan. Add enough water to just cover the eggs. Bring to a boil, then turn off the heat and move the pot to a cool burner. Cover the pot with a lid and let sit for 12-15 minutes.
5. Remove eggs from the pot and place into a bowl of ice-water. Let sit at least 5 minutes, then peel and chop.
6. In a large bowl, whisk together the yogurt, mayonnaise, mustard, vinegar or lemon juice, salt, and black pepper.
7. Gently fold in the potatoes, eggs, peas, and chives.
8. Cover the bowl with a lid or plastic wrap and refrigerate for at least 1 hour, then serve cold.

**Nutrition Facts Per Serving: Calories: 170 | Total Fat: 5 g | Saturated Fat: 1 g
Sodium: 345 mg | Total Carbohydrate: 23 g | Dietary Fiber: 3 g | Protein: 8.5 g**

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