

Potato Salad

Recipe by Larissa Marks at larissamarks.com

Prep time: 10

Cook time: 15

Total time: 20

Yield: 6-8 servings

Ingredients

- 3 pounds small white or red potatoes
- salt & pepper
- 1 cup plain Greek yogurt
- 2 tablespoons whole grain or Dijon mustard
- 1/2 cup chopped celery
- 1/2 cup chopped red onion

Cooking Directions

Place the potatoes and 2 tablespoons of salt in a large pot of water. Bring the water to a boil, then lower the heat and simmer for 10 to 15 minutes, until the potatoes are barely tender when pierced with a knife. Drain the potatoes in a colander, and set aside.

Meanwhile, in a small bowl, whisk together the yogurt, mustard, 1 teaspoon of salt, and 1 teaspoon of pepper. Set aside.

When the potatoes are cool enough to handle, cut them in quarters or in half, depending on their size. Place the cut potatoes in a large bowl. While the potatoes are still warm, pour enough dressing over them to moisten.

Add the celery and red onion, 2 teaspoons of salt and 1 teaspoon of pepper. Toss well, cover, and refrigerate for a few hours to allow the flavors to blend. Serve cold or at room temperature.