



## Greek Yogurt Dill Potato Salad

Carol served this delicious salad at our 2017 Tastee Luncheon.

3 lbs. small red potatoes	½ t salt
1 c plain low fat Greek yogurt	½ t pepper
¼ c Hellman's mayonnaise	1 T dried dill weed or 2 T chopped fresh
½ T Dijon mustard	1 stalk celery, finely chopped
½ T cider vinegar	2 green onions, finely chopped
½ t sugar	1 T red onion, finely chopped

Dice potatoes.

Gently boil for 10-15 minutes until fork tender. Drain.

While potatoes boil, make dressing.

Whisk together yogurt, mayonnaise, mustard, vinegar, sugar, salt, pepper, and dill weed.

Add chopped vegetables to the warm potatoes and stir in dressing.

Cover and refrigerate a couple of hours until cool and dressing has been absorbed by the potatoes.

Keep refrigerated until serving time.