

Russet Potato Salad

Servings: 5 | Prep/cook time: 30 minutes

Ingredients:

3 eggs, hard boiled, peeled and diced
3 large russet potatoes, leave peels on
1 green onion, chopped
2 stalks celery finely diced
2 tablespoons capers rinsed and drained

Dressing:

$\frac{3}{4}$ cup non-fat plain Greek yogurt
3 tbsp. extra-virgin olive oil
2 garlic cloves peeled and roughly chopped
2 tsp. white vinegar
1 tbsp. Dijon mustard
1 tsp. celery salt
2 green onions, halved



Directions:

1. Add potatoes and garlic to large pot of boiling water. Cover and cook about 15 minutes, until potatoes are tender.
2. Add dressing ingredients to food processor or blender and blend until smooth. Scrape sides as needed.
3. Drain the potatoes and once they can be touched, cut potatoes into 1 $\frac{1}{2}$ inch cubes.
4. Transfer to large bowl and $\frac{3}{4}$ of the dressing. Gently stir to combine. Let rest for about 10 minutes, stirring once or twice.
5. Add celery, capers, and eggs. Stir to combine. Top with green onion.
6. Refrigerate until ready to serve.
7. Just before serving, add the remaining dressing if needed.

