

American Potato Salad



Servings: 8

Preparation Time: 12 min

Cooking Time: 9 min

Level of Difficulty: Easy

Works with Simply Filling *(POINTS per Serving: 2)

Summer's not complete without this classic side dish. Ours has buttery Yukon Gold potatoes, hard-boiled eggs and a splash of vinegar for extra flavor.

Ingredients

2 pound(s) Yukon Gold potato(es), peeled, cut into 1-inch chunks
2 large egg(s), hard-boiled
2 tsp apple cider vinegar
1/2 cup(s) plain fat-free yogurt, Greek-style recommended
1/4 cup(s) fat-free mayonnaise
3 tbsp sweet pickle relish
1 1/2 tsp McNeil Nutritionals SLENDA No Calorie Sweetener
1/2 tsp table salt
1/2 tsp black pepper, freshly ground
1/2 cup(s) celery, diced
1/3 cup(s) red onion(s), chopped

Instructions

- Place potatoes in a large saucepan and cover with 2 inches of water; bring to a boil. Reduce heat and simmer, uncovered, until potatoes are fork-tender, about 7 to 9 minutes; drain and cool slightly.
- Meanwhile, in a large bowl, using a fork, mash yolk from 1 egg with vinegar until smooth. Add yogurt, mayonnaise, relish, Splenda, salt and pepper; stir until blended.
- Add potatoes, celery and onion to bowl; toss to mix and coat. Chop remaining egg white and egg; gently fold into potato salad. Cover and refrigerate until chilled. Yields about 3/4 cup per serving.

Notes

- We replaced a large amount of regular mayonnaise with some fat-free mayonnaise and creamy non-fat Greek-style yogurt.

Garnish with chopped dill, red onion and/or chives. For a change of pace, substitute 1-inch red potato chunks for the Yukon Gold potatoes.