

POTATO & RADISH SALAD

Yield: 10 servings | Total Preparation Time: 45 minutes



Ingredients

- 2-3 Russet potatoes
- 6 eggs
- 3 stalks celery, sliced
- 4 spring onions, sliced (optional)
- 6 radishes, grated
- 1 cup mayonnaise (or 1/2 cup mayonnaise, 1/2 cup Greek yogurt)
- 1 tbsp dill weed
- Salt and pepper, to taste

Greek yogurt is a fantastic low-fat, low-calorie replacement for mayonnaise and sour cream. Serve this dish over greens and with a side of your favorite lean protein to make it a MyPlate-friendly meal.

Instructions

1. Fill a large pot with water. Add potatoes and bring to a boil. Reduce to a simmer and cook for 20 more minutes or until a fork inserts easily with little resistance
2. Bring another pot of water to boil. Hard boil eggs for ~12 minutes, then place in an ice water bath to immediately stop their cooking.
3. Once the potatoes have finished cooking, drain the water. Fill the pot with cold water to cool the potatoes down, then drain again. Place potatoes and eggs in the fridge to cool completely.
4. While the eggs and potatoes are cooling, prepare the celery, radishes, green onion, and dill. Add all ingredients to a large bowl with mayonnaise and/or Greek yogurt.
5. Once cooled, peel the eggs and cube both the eggs and potatoes into 1-inch sized pieces. Add to the mixing bowl with the vegetable mixture. Stir gently until well combined.
6. Serve the salad immediately or refrigerate for up to 3 days.

