

Classic Potato Salad

Ingredients

- 1.5lbs of potatoes (preferably Yukon Gold)
- ½ cup plain Greek yogurt
- 1/8 cup of mayonnaise
- 2 green onions
- Salt and pepper to taste

Prep Time	Cook Time	Serves
15 minutes	10 minutes	4

Procedure

1. Peel and dice potatoes into bite size pieces.
2. In a large pot of boiling water, cook the potatoes for about 10 minutes until tender and can easily be pierced with a knife. Drain and add to a large mixing bowl after being cooled.
3. In the same large mixing bowl with the cooled potatoes, add in the Greek yogurt, mayonnaise, sliced green onions and salt and pepper to taste. Gently toss to combine.
4. Garnish with chopped green onion (can be served warm or cold).



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