

# BABY POTATO SALAD WITH YOGURT DRESSING

🍴 4 SERVINGS ⌚ 30 MINUTES

## INGREDIENTS

- |                                   |   |
|-----------------------------------|---|
| 2½ pounds baby potatoes           | 1 clove garlic, finely chopped (optional) |
| 1 cup plain Greek yogurt          | ¼ cup chopped basil                       |
| 2 tablespoons olive oil           | ¼ cup chopped parsley                     |
| 2 tablespoons apple cider vinegar | ¼ cup sliced scallions                    |
| 1 teaspoon Dijon mustard          | ½ cup sliced celery                       |
- SALT TO TASTE

## DIRECTIONS

1. To prepare the potatoes, place them in a large pot and cover with water. Bring water to a boil, then reduce to low heat and simmer until potatoes are tender.
2. Drain potatoes well and set aside to cool. Cut potatoes into large chunks.
3. Meanwhile, prepare the dressing by combining the plain Greek yogurt, olive oil, apple cider vinegar, Dijon mustard, garlic (if using) and salt to taste in a small bowl. Whisk well.
4. Add the potatoes, basil, parsley, scallions and celery to a large bowl. Add the dressing and mix well.
5. Refrigerate for one hour before serving, or up to 3 days.

FRESH COOKING AT  
BITES ESSEX MARKET



## QUICK TIPS

- Baby potatoes come in white, purple and red colors. Combine all three for more nutrition!
- Instead of boiling, cut baby potatoes in half and roast in a 375-degree oven for 20 minutes or until golden.
- One serving of baby potatoes has more potassium than a banana!

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