

Zesty Potato Salad



A fresh spin on a classic potato salad. This side dish can be served alongside your favourite protein and vegetable

Preparation 15 min

Cooking 30 min

Servings 4

Nutrition Facts (per serving)

Calories 90

Fat 1

Carbohydrates 17

Fibre 3

Protein 5

Sodium 160

Ingredients

- 500 g Potatoes
- 60 ml (¼ cup) Greek Yogourt (0%, natural)
- 30 ml (2 tbsp) finely chopped dill
- 20 ml (4 tsp) Ancient grains Dijon mustard
- 15 ml (1 tbsp) Lemon juice

- Salt and pepper

Preparation

1. Boil the potatoes for about 15 minutes, or until tender.
2. Let cool for 10-15 minutes.
3. While potatoes are cooling, combine yogurt, dill, lemon, and Dijon mustard and olive oil in a small bowl.
4. Once potatoes are cooled, cut into quarters, then combine, and stir all ingredients in a medium bowl.
5. Add salt and pepper to taste and top with chives, enjoy!

Notes



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