Greek Yogurt Potato Salad with Dill



Prep time 15 mins Cook time 20 mins Total time 35 mins

Potato salad doesn't have to be a heavy, calorie rich cookout treat! My version is a Greek yogurt potato salad with dill. It has low calories and big flavor!

Author: Julie Wunder Recipe type: salad, side

Cuisine: American

Serves: 4 Ingredients

- 1½ pounds baby golden potatoes, cut in ½ cubes
- ½ cup Greek yogurt
- 1 tablespoon grainy mustard
- ½ large lemon, juiced (or one small lemon)
- ½ teaspoon salt
- ½ teaspoon pepper
- 1/4 teaspoon onion powder
- 2 tablespoons fresh, chopped dill
- Garnish: additional dill

Instructions

- 1. Steam chopped potatoes on the stove for 15-20 minutes or until fork tender. Don't overcook.
- 2. Cool potatoes for 10 minutes.
- 3. Stir together the Greek yogurt, grainy mustard, lemon, salt, pepper, onion powder and cooked potatoes.
- 4. Carefully fold in the dill.
- 5. Serve room temperature or chilled. Garnish with additional dill.

Recipe by Running in a Skirt at http://www.runninginaskirt.com/greek-yogurt-potato-salad/