

From Real Estate to Recipes!

JULY'S FEATURE RECIPE

Summer Herbed Potato Salad

My Family Loves This Light Recipe!

Ingredients:

2 lbs red potatoes cubed
1 (14oz) can fat-free chicken broth
1 garlic clove minced
1/2 cup non-fat plain yogurt
1 TBS chopped fresh dill
1 TBS chopped fresh oregano
2 TBS light mayonnaise
2 TBS olive oil
2 TBS white wine vinegar
1 tsp salt

* Garnish: fresh dill sprig, chopped toasted pecans

Directions:

1. Bring first 3 ingredients and 2 cups of water to a boil in a large sauce pan over medium-high heat, and cook 20 minutes or until tender. Drain and let cool for 30 minutes.
2. Wisk together yogurt and next 6 ingredients in a large bowl until combined.
3. Gently fold potatoes into yogurt mix mixture, cover and let chill for 1- 12 hours.
4. Garnish and serve.



Enjoy!

Printed from: TinaFerlindes.com

Contact Tina at 414-881-8349