



# Creamy Dill Potato Salad



## Ingredients



Adapted from [www.spendwithpennies.com](http://www.spendwithpennies.com)

- 3 lbs potatoes, white or red skinned
- 1 1/2 cup celery diced
- 3 tbsp green onion finely sliced
- 3/4 cup mayonnaise
- 1/2 cup sour cream
- 2 tbsp lemon juice
- 4 tbsp minced dill
- 1 tbsp Dijon mustard



## Directions



Yield: 10    Serving size: approx. 1 cup

1. Boil potatoes until tender (approx. 15-20 min)
2. Cool potatoes and cut into bite-sized pieces
3. In a large bowl, mix all ingredients except potatoes
4. Combine cooled potatoes with dill mixture and refrigerate at least 1 hour

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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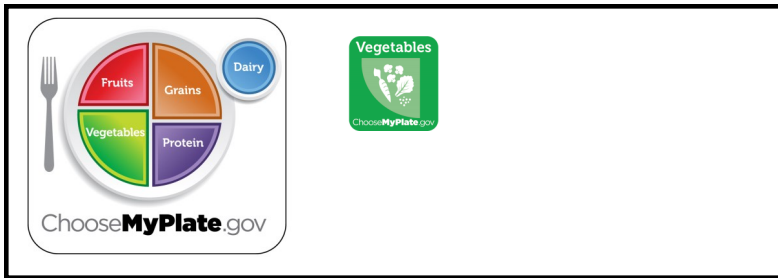
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# Fast Facts



## Featured Food Groups



## Cooking Tips



- Substitute mayonnaise with Greek yogurt for more protein
- Get creative with vegetables add-ins. Try bell peppers, radishes, or carrots
- Test to see if potatoes are done by poking one with a fork before removing them from the boiling water

Nutrition Facts	
10 servings per container	
<b>Serving size</b>	1 cup
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>160</b>
% Daily Value*	
<b>Total Fat</b> 6g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
<b>Cholesterol</b> 10mg	3%
<b>Sodium</b> 190mg	8%
<b>Total Carbohydrate</b> 2g	1%
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes 0g Added Sugars	0%
<b>Protein</b> 3g	6%
<small>Not a significant source of vitamin D, calcium, iron, and potassium</small>	
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

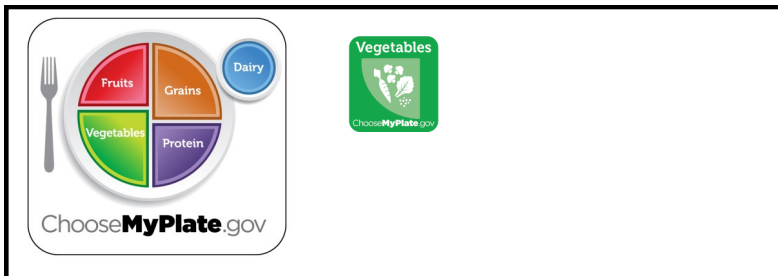
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