

Whip It Up Wednesday

Zippy Potato Salad

Ingredients:

- 1 1/2 to 2 pounds small potatoes cut in quarters
- 1 tablespoon red wine or white vinegar
- 1/3 cup Creamy Vinaigrette (see below)
- 2 tablespoons mustard
- 1/4 cup chopped fresh parsley leaves
- 2 tablespoons chopped fresh dill
- 4 scallions, green and white, thinly sliced
- 1 celery stalk, thinly sliced
- 1/2 teaspoon kosher salt



Vinaigrette: 1/2 cup olive oil, 1/4 cup lemon juice, 2 tablespoons plain yogurt, 1/2 teaspoon kosher salt

Directions:

1. Put the potatoes and vinegar in the pot. Fill the pot with cold water until it's about an inch above the potatoes. Put the pot on the stove. Bring to a boil over high heat. Put the colander or strainer in the sink.
2. Cook until the potatoes are tender, 10-15 minutes. Drain the potatoes in the colander or strainer and rinse quickly with cold water. Set them aside to cool a bit while you make the dressing.
3. Put the Creamy Vinaigrette and mustard in the bowl and mix to combine.
4. Add the cooled potatoes, parsley, scallions, celery, and salt to the bowl and stir gently with the spatula. Taste the salad. Does it need more dressing? If so, add it and taste again.
5. Serve right away, or cover and refrigerate up to 2 days.