

CREAMY LEMON POTATO AND SNAP PEA POTATO SALAD



DIFFICULTY

EASY



TIME

60 MIN



SERVES

4-6

INGREDIENTS

1.5 pounds Red or Purple Potatoes; steamed or boiled until soft and cooled
3 Green Onions, thinly sliced; divided
½ cup finely chopped Parsley leaves
½ cup Plain Greek Style Yogurt or Mayonnaise
2 Tbsp grainy mustard
1-2 tsp of Lemon Zest
2 Tbsp Apple Cider Vinegar
1/2-1 tsp Sea Salt or to taste
1 tsp freshly ground Pepper
1 Cup Snap Peas, cut in thirds on the bias

DIRECTIONS

1. **To boil potatoes:** Place potatoes in large pot and cover with 1 inch of cold water. Add 1 Tbsp Sea Salt to Water. Bring to boil and cook for about 15-20 minutes, or until can be pierced easily with knife. Drain in a colander and cool
2. **To steam potatoes:** Place potatoes in steamer. Cover and Cook for about 15-20 minutes, or until can be pierced easily with knife. Remove from heat
3. In a large bowl, whisk together yogurt or mayonnaise, mustard, ½ of the green onions, parsley and the lemon zest.
4. Add the potatoes and stir until coated. (Note, make sure that the potatoes are cooled at least down to room temperature or the dressing will break down and change in texture
5. Transfer to serving bowl and sprinkle with the snap peas and remaining green onions

NUTRITION FACTS PER SERVING

Calories: 185 Fat: 31% Carbohydrates: 54% Protein: 14%



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