

HOME-STYLE POTATO SALAD

Makes 6 servings (1 cup)

Original recipe by Maria Cuevas (Los Angeles)

Ingredients:

- ◆ 5 large, boiled potatoes (preferably red-skinned), chopped into large, bite-size pieces
- ◆ 3 boiled eggs, peeled, chopped
- ◆ 2 (8-inch) stalks celery, finely chopped
- ◆ 1 scallion, use both white and green parts, minced
- ◆ ¼ cup mayonnaise
- ◆ 2 Tbsp. sweet relish
- ◆ 1 tsp. salt, or to taste

How to make:

Adults: Pre-prepare the potatoes, eggs, celery and scallions. (Hint: This recipe works best if the boiled potatoes and eggs are chilled.)

Kids: In a large bowl, stir together potatoes, eggs, celery and scallion. Add mayonnaise, relish and salt. Mix well.

You'll simply love this skin-on potato salad recipe. It's perfect for picnics or barbecues—or a lunch side any time.

HEALTHY RECIPE MAKEOVER HOW-TO:



Salt is halved. Mayonnaise is reduced from $\frac{1}{3}$ cup to $\frac{1}{4}$ cup. And sweet pickle relish is used instead of olives as an extra dressing and for added zing with every bite.

Did you know?

You can boil the potatoes and eggs in advance and refrigerate for up to three days. So, do it when you have extra time, to make this a super speedy recipe at preparation time!

Nutrition Info per serving:

210 Calories, 26 g Carbohydrates, 5 g Protein, 10 g Total fat, 2 g Saturated fat, 115 mg Cholesterol, 2 g Dietary Fiber, 530 mg Sodium, 4 % Vitamin A, 30 % Vitamin C, 2 % Calcium, 4 % Iron