

Creamy Potato Salad

1 1 / 4 cups chopped red onion	1 Tbl grainy or traditional Dijon mustard
3 / 4 chopped sweet pepper	2 tsp fresh lemon juice
4 tsp olive oil	1 / 4 cup chopped fresh flat-leaf parsley
1 1 / 2 lb gold potatoes, cut in 3 / 4 inch cubes	2 Tbls chopped fresh dill
3 large eggs	5 / 8 tsp kosher salt
2 / 3 cup olive oil mayonnaise	1 / 4 tsp ground black pepper
1 / 4 cup plain whole mild Greek yogurt	

1. Preheat oven to 425°F. Combine onion, peppers and oil on a baking sheet. Bake until tender and lightly charred (~15 minutes).
2. Place potatoes in a large saucepan and with water to cover by 2 inches. Bring to boil over high and then reduce heat to medium-low. Simmer until potatoes are barely tender (~15 minutes). Drain potatoes and cool for 5 minutes.
3. Meanwhile, hard boil eggs (~10 minutes cooking time), place in a ice water bowl to cool for ~ 5 minutes. Peel and chop.
4. Combine mayonnaise, yogurt, mustard, juice, parsley, dill, salt and pepper in a medium serving bowl.
5. Add potatoes, eggs and onion mixture to the dressing and stir gently to combine.
6. Serve immediately or chill before serving.

Serves 8 (2 / 3 cup servings)

Adapted from *Cooking Light*, July 2018 edition