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Savory Potato Salad

Budget-friendly recipe

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Serves: 10

Ready in: 1 hours 45 mins.

Here's a potato salad that's both traditional and new—with great taste and a low-fat twist.

Ingredients

6 pieces Medium potatoes
2 pieces Stalks celery *finely chopped*
2 pieces Scallions *finely chopped*
¼ cup Red bell pepper *coarsely chopped*
¼ cup Green bell pepper *coarsely chopped*
1 tablespoon Onion *finely chopped*
1 Hard-boiled egg *chopped*
6 tablespoons Mayonnaise *light*
1 tablespoon Mustard
½ teaspoon Salt
¼ teaspoon Black pepper
¼ teaspoon Dill weed *dried*

Directions

1. Wash potatoes, cut in half, and place in saucepan of cold water.
2. Cook covered over medium heat for 25–30 minutes or until tender
3. Drain and dice potatoes when cool.
4. Add vegetables and egg to potatoes and toss.
5. Blend together mayonnaise, mustard, salt, pepper, and dill weed.
6. Pour dressing over potato mixture and stir gently to coat evenly.
7. Chill for at least 1 hour before serving.

Chef Tips

Cut this recipe in half to save money.

Nutrition Info and more

Serving size: ½ cup

Total calories: 98 Total fat: 2 g Saturated fat: 0 g Carbohydrates: 18 g Protein: 2 g Fiber: 2 g Sodium: 212 mg



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