

Ingredients:

- · 2 lbs unpeeled red potatoes, diced
- · 1 cup non-fat plain Greek yogurt
- · 2 Tbsp olive oil mayonnaise
- · 1 Tbsp apple cider vinegar
- 2 Tbsp Dijon mustard
- 3 green onions, chopped
- · 2 ribs celery, diced
- 1 Tbsp fresh chopped dill
- 1 tsp dried parsley
- 1/2 tsp onion powder
- 1/2 tsp garlic powder

Preparation:

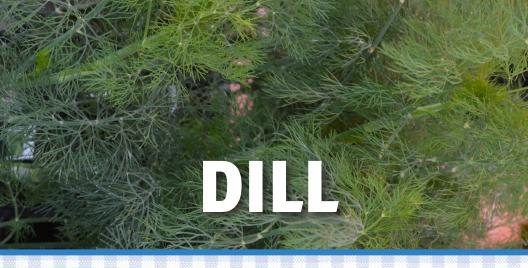
- 1. In a large stockpot bring water to a boil.
- Add potatoes & boil 10 minutes or until fork-tender. Drain & set aside to cool.
- In a large bowl, combine remaining ingredients. Add potatoes & mix well.
- 4. Cover & refrigerate at least 2 hours before serving.

30 Min | Serves 8

8 servings per recipe Serving size	(165g
Amount per serving Calories 1	20
% Da	ily Value
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 5mg	29
Sodium 150mg	79
Total Carbohydrate 21g	89
Dietary Fiber 2g	79
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	09
Calcium 53mg	49
Iron 1mg	69
Potassium 609mg	159







In Season

May - September

How to Select

Choose bright green, fresh cut stems. Look for crisp, perky leaves that are not wilted.

How to Store

Dill can last up to 10 days in the refrigerator. Place stems in a glass with 1 inch water. Cover leaves & stalks with a plastic bag.

Helpful Tip

Dry dill on the counter 2-3 weeks. Once completely dry, strip leaves from stems by running your fingers against the direction of growth. Store in a jar up to 6 months!



