

Curried Potato Salad

Makes 6 servings

POINTS® value | 2 per serving

Ingredients

- 1 pound red-skinned potatoes, cut into 1-inch cubes (do not peel)
- 2 Tbsp lemon juice
- 1 1/2 cups frozen cauliflower florets, thawed
- 1 large red bell pepper, seeded and diced (1 1/2 cups)
- 4 celery stalks, thinly sliced (1 cup)
- 1 small red onion, chopped (1/2 cup)
- 1 cup frozen peas, thawed
- 1/4 cup minced chives or the green parts of scallions
- 1/4 cup chopped gherkins or dill pickles
- 1/2 cup plain fat-free yogurt
- 1/2 cup fat-free mayonnaise
- 1 Tbsp Dijon mustard
- 1/2 to 1 Tbsp bottled yellow curry powder
- 1 tsp salt
- 1 tsp ground black pepper

Instructions

1. Place the potato cubes in a large saucepan; cover with cool tap water by 1 inch. Bring to a boil over high heat. Reduce the heat to low and simmer until the potatoes are tender when pierced with a fork, about 12 minutes.
2. Drain in a colander set in the sink. Pour the potatoes into a large bowl, add the lemon juice, and toss well.
3. Add the cauliflower florets, red bell pepper, celery, onion, peas, chives and gherkins.
4. Whisk the yogurt, mayonnaise, mustard, curry powder, salt and pepper in a separate, small bowl. Pour over the vegetables and toss until everything is well coated.

- Serving size: 1 cup.