

Warm German Potato Salad



Hands On Prep 20 MIN

Cook 35 MIN

Serves 4

1 Place the potatoes in a medium saucepan with enough water to cover by 1 inch; bring to a boil and cook until fork-tender, about 20 minutes. Drain and let cool just until warm. Cut into bite-size chunks and place in a large bowl.

2 Meanwhile, cook the bacon in a medium nonstick skillet until crisp. Drain on paper towels and chop finely. Leave the drippings in the skillet.

3 Add the oil to the skillet and heat over medium heat. Add the red onion and crushed red pepper; cook, stirring, until softened, about 2 minutes. Stir in the broth, mustard, vinegar, and sugar; bring to a simmer. Pour the dressing over the potatoes; toss gently and let stand until some of the dressing is absorbed, 2-3 minutes. Sprinkle with the bacon and serve at once.

1½ pounds all-purpose potatoes, peeled

1 slice bacon

1 teaspoon olive oil

1 small red onion, very thinly sliced

¼ teaspoon crushed red pepper

¼ cup reduced-sodium chicken broth

2 tablespoons whole-grain mustard

1 tablespoon apple-cider vinegar

1 teaspoon sugar

PER SERVING (1 cup): 181 Cal, 4 g Fat, 1 g Sat Fat, 0 g Trans Fat, 2 mg Chol, 162 mg Sod, 34 g Carb, 3 g Fib, 4 g Prot, 24 mg Calc.

POINTS value: 3.

Express Lane Skip step 1 and make this dish with cold leftover potatoes. Just warm the potatoes in a microwave before tossing with the hot dressing—the warmth helps the spuds absorb the liquid.