

Creamy Potato Salad

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Servings: 12

Preparation Time: 20 minutes

Start to Finish Time: 30 minutes

3 pounds (about 24) small new potatoes

Kosher salt

black pepper

1/2 cup lowfat sour cream

1/4 cup mayonnaise

3 tablespoons white wine vinegar

4 stalks celery, thinly sliced

1 bunch (about 6) radishes, thinly sliced

3/4 cup flat-leaf parsley, roughly chopped

1/4 cup fresh tarragon (optional), chopped

Place the potatoes in a large pot. Add enough cold water to cover. Bring to a boil. Add 1 teaspoon of salt. Reduce heat and simmer until tender, about 15 to 18 minutes. Drain and run under cold water to cool. Cut into quarters.

In a large bowl, whisk together the sour cream, mayonnaise, vinegar, 1/2 teaspoon of salt and 1/2 teaspoon of pepper.

Add the potatoes, celery, and radishes. Toss to coat.

Fold in the parsley and tarragon.

Per Serving (excluding unknown items): 48 Calories; 4g Fat (79.1% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 4mg Cholesterol; 49mg Sodium. Exchanges: 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.