

## Side Dish

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# Curried Potato Salad

Cooking Light Magazine

**Servings: 8**

**Preparation Time: 20 minutes**

**Start to Finish Time: 1 hour 30 minutes**

**2 pounds red bliss potatoes, peeled and cut into 1--inch pieces**

**3/4 cup plain 2% Greek yogurt**

**2 teaspoons Madras or regular curry powder**

**1 1/2 teaspoons hot pepper sauce**

**3/4 teaspoon salt**

**3/4 cup shredded carrots**

**1/2 cup green onions, thinly sliced and divided**

**1/3 cup celery, thinly sliced**

**2 tablespoons unsalted cashews, chopped**

Place the potatoes in a medium saucepan; cover with cold water. Bring to a boil. Reduce heat and simmer for 10 minutes or until tender. Drain and cool.

Combine yogurt, curry powder, pepper sauce and salt, stirring with a whisk.

Place cooled potatoes in a large bowl. Add carrots, five tablespoons of green onions, celery and the yogurt mixture; toss gently to combine.

Sprinkle with remaining three tablespoons of green onions and the cashews.

Serve chilled.

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Per Serving (excluding unknown items): 8 Calories; trace Fat (4.0% calories from fat); trace Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 232mg Sodium. Exchanges: 1/2 Vegetable; 0 Other Carbohydrates.