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# Dilly Potato Salad

*Publix.com*

Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 35 minutes

**nonstick aluminum foil**

**24 ounces baby red potatoes, halved**

**1/2 bulb (one cup) fennel, chopped**

**2 teaspoons fresh dill, chopped**

**3 tablespoons garlic-herb butter, melted**

**1/2 teaspoon Kosher salt**

**1/4 teaspoon pepper**

**2 tablespoons stone-ground mustard**

**1/2 cup reduced fat mayonnaise**

**1/4 cup deli-style dill pickle relish**

**2 tablespoons pickle juice**

**1/2 teaspoon smoked paprika (optional)**

Preheat the oven to 425 degrees. Line a baking sheet with foil.

In a bowl, toss the potatoes with the butter, fennel, salt and pepper. Place in a single layer on the baking sheet.

Bake for 15 to 18 minutes or until the potatoes are tender when pierced with a fork.

Chill for one hour or until cooled (or keep warm, if desired).

In a bowl, combine the dill, mayonnaise, pickle relish, two tablespoons of pickle juice, mustard and paprika, if desired. Whisk until blended. Add the potatoes and stir to combine.

Serve.

## Salads

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*Per Serving (excluding unknown items): 3 Calories; trace Fat (3.9% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 161mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat; 0 Other Carbohydrates.*