

Horseradish-Dill Potato Salad

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Servings: 8

3 pounds small red potatoes, quartered
Kosher salt
3 tablespoons apple cider vinegar
8 ounces sugar snap peas, trimmed
1/2 cup mayonnaise
1/2 cup sour cream
2 tablespoons horseradish, drained
2 tablespoons whole-grain mustard
1/2 teaspoon grated lemon zest
freshly ground pepper
2 stalks celery, thinly sliced
1/2 cup fresh dill, roughly chopped
1/4 cup fresh chives, chopped
1/4 cup fresh parsley, chopped

Preparation Time: 30 minutes

Place the potatoes in a large pot. Add water to cover. Season with salt. Bring to a boil. Reduce the heat and simmer until just tender, 10 to 12 minutes. Drain. Transfer to a large bowl. Add the vinegar and one teaspoon of salt. Toss.

Bring a saucepan of salted water to a boil. Add the snap peas. Cook until crisp-tender, 1 minute. Transfer to a bowl of ice water, then drain and halve lengthwise.

In a bowl, whisk the mayonnaise, sour cream, horseradish, mustard, two tablespoons of water and the lemon zest. Season with salt and pepper.

Gently stir into the potatoes along with the snap peas, celery, dill, chives and parsley.

Per Serving (excluding unknown items): 146 Calories; 15g Fat (85.8% calories from fat); 2g Protein; 4g Carbohydrate; 1g Dietary Fiber; 11mg Cholesterol; 102mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.