
Potato and Smoked Ham Salad

Classic Potato Dishes

Servings: 4

You can use sliced frankfurters cut into cubes instead of the smoked ham.

1 1/2 pounds new potatoes, scrubbed
4 scallions, chopped
2 tablespoons french salad dressing or vinaigrette
2/3 cup mayonnaise
3 tablespoons thick plain yogurt
1 tablespoon Dijon mustard
2 eggs
1 slice (8 oz) smoked ham
3 sweet gherkin pickles
2 tablespoons fresh dill, chopped

Cook the potatoes in boiling, salted water for 15 minutes, until just tender, then drain.

Cut the potatoes into pieces and put into a bowl, while still warm, with the scallion and dressing. Mix together well.

Mix the mayonnaise, yogurt and mustard together. Set aside.

Boil the eggs for 12 minutes, then plunge into cold water to cool. Shell and chop roughly.

Cut the smoked ham or frankfurters into cubes and slice the gherkins.

Add the cubed ham and sliced gherkins to the potatoes with the chopped egg. Pour over the mayonnaise and mustard mixture, and mix the salad together carefully to combine.

Transfer the potato salad to a large serving dish, sprinkle with the chopped fresh dill, and serve.

Per Serving (excluding unknown items): 439 Calories; 34g Fat (65.6% calories from fat); 8g Protein; 32g Carbohydrate; 3g Dietary Fiber; 119mg Cholesterol; 301mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 3 Fat; 0 Other Carbohydrates.