

Warm Dill Potato Salad

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nonstick aluminum foil
24 ounces baby red
potatoes, halved
1/2 fennel bulb, coarsely
chopped
2 teaspoons fresh dill, finely
chopped
3 tablespoons herb-garlic
butter, melted
1/2 teaspoon Kosher salt
1/4 teaspoon pepper
1/4 cup ranch yogurt
dressing
1/4 cup dill pickle relish

Preheat the oven to 425 degrees.

Line a baking sheet with foil.

Halve the potatoes. Chop the fennel and dill.
Melt the butter.

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

Bake for 15 to 18 minutes or until tender when
pierced with a fork. Let stand 5 minutes to cool.

In a bowl, combine the dill, dressing, relish and
potatoes. Toss until blended.

Serve.

Per Serving (excluding unknown
items): 38 Calories; trace Fat (5.1%
calories from fat); 2g Protein; 9g
Carbohydrate; 4g Dietary Fiber;
0mg Cholesterol; 1001mg Sodium.
Exchanges: 1/2 Grain(Starch); 0
Vegetable; 0 Fat.