

Loaded Baked Potato Salad

Ingredients:

- 8 medium Yukon Gold Potatoes
- 1 cup Greek yogurt
- 1/2 cup sour cream
- 1/4 cup mayonnaise
- 6 slices of turkey bacon, cooked and crumbled
- 1 small red onion, finely chopped
- 2 tablespoons fresh chives, finely chopped
- 1 1/2 cups shredded sharp cheddar cheese
- Salt and black pepper to taste

Directions:

1. Preheat the oven to 400°F (200°C). Wash and scrub the potatoes thoroughly. Pat them dry with paper towels.
2. Pierce each potato several times with a fork or knife. Place them on a baking sheet lined with parchment paper.
3. Bake the potatoes for about 45-60 minutes, or until tender when pierced with a fork. Remove from the oven and let them cool slightly.
4. In a large mixing bowl, combine the Greek yogurt, sour cream, and mayonnaise. Stir until well combined.
5. Once the potatoes are cool enough to handle, cut them into bite-sized pieces, leaving the skins on for added texture and nutrients.
6. Add the potato pieces to the bowl with the yogurt mixture.
7. Gently fold in the crumbled turkey bacon, chopped red onion, chives, and shredded cheddar cheese until everything is evenly distributed.
8. Season the potato salad with salt and black pepper to taste. Stir well to combine.

9. Cover the bowl with plastic wrap and refrigerate for at least 1 hour to allow the flavors to meld together.
10. Before serving, give the potato salad a final stir and taste for seasoning, adding more salt and pepper if needed.
11. Serve chilled and enjoy your delicious Loaded Baked Potato Salad!