

Mustardy Potato Salad

INGREDIENTS

2 russet potatoes, peeled and cubed

4 hard boiled eggs, diced

2 celery stalks, chopped

$\frac{1}{2}$ medium red onion, diced

3 large dill pickles, diced

2 tablespoons pickle juice

2 $\frac{1}{2}$ tablespoons yellow mustard

$\frac{1}{2}$ cup Greek yogurt

Salt and pepper, to taste

$\frac{1}{2}$ teaspoon garlic powder

1 teaspoon paprika, garnish

PREPARATION

Boil potatoes in a pot of salted water until fork tender, 10-12 minutes. Drain in a colander.

In a large bowl, combine potatoes, hard boiled eggs, celery, red onion and diced dill pickles. Add mustard and Greek yogurt, stir until fully incorporated.

Add 2 tablespoons pickle juice (more if needed for a creamier consistency), garlic powder, salt and pepper (to taste). Toss

to combine.

Sprinkle paprika over top as garnish. Refrigerate until ready to serve.

Recipe Source: 12tomatoes