

Idaho

Herb Potato Salad

Featured Food: Potatoes

Makes: 4 servings

Ingredients

- 1 pound potatoes (about 5 small)
- ¼ tablespoon salt
- 3 tablespoons yogurt
- 1 tablespoon mayonnaise
- 1 ½ teaspoons yellow mustard
- 1 small clove garlic, chopped
- ½ teaspoon basil, dried
- ¼ teaspoon thyme, dried
- ¼ teaspoon onion powder
- 1 radish, sliced (optional)



Directions

1. Scrub potatoes and cut into cubes.
2. Place in medium saucepan and cover with water; add salt. Bring to a boil.
3. Cover, reduce heat, and simmer 12 minutes or until potatoes are done. Drain.
4. Mix dressing ingredients (yogurt, mayonnaise, mustard, and garlic).
5. Combine hot potatoes, dressing, basil, thyme, onion powder, and radishes (if using). Serve hot or cold.

Note: Try using new red potatoes for added color.

Recipe from: *University of Nebraska Recipe Collection*, Staff from the University of Nebraska-Lincoln Cooperative Extension, adapted by the USDA Food and Nutrition Administration.

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