



Eat Well

## Creamy Potato Salad

### Directions

Boil potatoes until tender. Drain and run under cold water to cool. Gently mix lemon juice with potatoes and cool in fridge. Mix yogurt, mustard, parsley, eggs and garlic powder in a bowl until combined. Mix yogurt mixture with potatoes, stirring until potatoes are coated.

### Ingredients

- » 48 oz red potatoes
- » 1/2 tbsp lemon juice
- » 1 container (6 oz) CHOBANI® Plain 0% Greek Yogurt
- » 2 tsp dijon mustard
- » 1/2 tsp garlic powder
- » 1/2 cup chopped parsley
- » 2 cups, chopped hard boiled eggs

### Nutrition information per serving:

Calories 187.7, Total Fat 3.9 grams,  
Total Carbohydrate 29 grams,  
6 grams, Protein 35 grams

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