

# All-American Potato Salad



PREPARATION TIME  
20 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
fried chicken



## SHOPPING LIST

- russet potatoes • celery
- bell pepper • green onions
- horseradish • fresh parsley

## ON HAND

- mayonnaise • Dijon mustard



Store leftover potato salad in single-serve plastic bowls to take along for lunch. It's a more healthful and less expensive accompaniment than potato chips. You can even warm it up!

# All-American Potato Salad

## INGREDIENTS

- 2 pounds russet potatoes (about 4 medium), peeled
- 1 stalk celery, sliced
- 1/2 cup chopped red or green bell pepper
- 1/4 cup sliced green onions
- 1 cup mayonnaise
- 1 tablespoon Dijon mustard
- 1 tablespoon prepared horseradish
- 1 tablespoon chopped fresh parsley or 1 teaspoon dried parsley

SERVES **6**

**COOKIN'**  
*Express*

- Cut preparation time in half in step 1 by using unpeeled new potatoes.
- Fresh parsley will be easier to chop if it is thoroughly dried with paper towels after it is washed.

## Make Ahead

Preparing this recipe up to 8 hours ahead will allow the potatoes to absorb the dressing for maximum flavor. Refrigerate until ready to serve.

## VARIATION

Use plain low-fat yogurt instead of mayonnaise to transform this potato salad into healthy fare.

**1** Cut potatoes into 1½-inch cubes. Place in a saucepan with enough water to cover. Bring to a boil; cover and reduce heat. Cook for about 10 minutes or until potatoes are tender; rinse and drain.



**2** Combine potatoes, celery, bell pepper and green onions in a medium bowl; set aside.

**3** Blend mayonnaise and mustard in a small bowl. Stir in horseradish.



**4** Add mayonnaise mixture to potatoes; mix well. Sprinkle top with parsley.