



This is a perfect recipe to make for barbeques, picnics, and potlucks!

## Recipe

### BC Dijon Potato Salad

Yield: 4 servings

Prep time: 10 minutes

Cook time: 20 minutes

### Ingredients:

900 g (about 4-5 medium potatoes)	BC Red Potatoes
125 ml (1/2 cup)	Light Mayonnaise
125 ml (1/2 cup)	Plain Yogurt
60 ml (1/4 cup)	Dijon Mustard
125 ml (1/2 cup)	Pickles, chopped
4	Eggs, hard-boiled and chopped
1 bunch	Green Onion, sliced thin
	Coarse Salt and Pepper

### Preparation:

1. Cut the potatoes into bite sized pieces, then either boil or steam until tender. Remove potatoes from the heat and let them cool.
2. Combine potatoes, mayonnaise, Dijon, pickles, eggs and green onions in a bowl and mix well.
3. Taste and add salt and pepper as needed.
4. Serve and enjoy.

For a variation on this recipe try roasting your potatoes instead of steaming or boiling them. You will be amazed by the flavour and texture.