

Potato Salad with Cucumber

Servings: 8

Source: BJ Via Sunset Mag. June 2011

Ingredients

- 1½ lbs. small red thin-skinned potatoes
- ½ cup plain low-fat Greek yogurt
- ½ cup olive oil mayo or reg. mayo
- ½ cup roughly chopped fresh dill
- 2 tbsp red wine vinegar
- 1 tsp kosher salt
- ½ tsp pepper
- 1½ cups slivered red onion, rinsed and patted dry
- 1 English cucumber, very thinly sliced

Method

1. Bring 1 inch water to a boil in a saucepan. Set whole potatoes in a steamer basket and steam in pan, covered, until tender, 15 to 20 minutes. Cool in ice water, then pat dry.
2. Whisk yogurt, mayo, dill, vinegar, salt, and pepper in a small bowl to combine.
3. Quarter potatoes and put in a large bowl. Add onion, cucumber, and half the dressing; gently stir to coat. Add more dressing if you like, or save to use as a dip.

Notes

Make ahead: Up to 2 days through step 2. Chill potatoes and dressing separately and slice cucumber just before serving.

For delicate, thin cucumber slices, use a mandoline.