

Mustard Potato Salad

3 cups boiled skin-on red potatoes, cubed
1/4 cup large sweet onion, diced
3/4 cup celery, diced
4 hardboiled eggs, chopped
1 tsp. celery seed
1/4 cup sweet pickle relish
1 Tbsp. white vinegar
1 tsp. salt
1/2 tsp. pepper
1/4 cup low-fat mayonnaise
1/4 cup plain Greek yogurt
1/4 cup mustard



Place potatoes, onions, celery, chopped hard boiled eggs, celery seed, salt and pepper in a large bowl. Gently toss ingredients together. In a small mixing bowl whisk together mayonnaise, yogurt, mustard, and vinegar. Pour over potato mixture and mix until combined

Yield: 8 servings

Serving Size: Each serving provides a meal alternate and a fruit vegetable serving at snack for children 3-5 years.