

# Red-Skinned Potato Salad with Sour Cream & Chives



## Makes 12 servings.

Per serving: 110 calories, 2 g protein, 19 g carbohydrate, 1 g fiber, 3 g fat, 1 g saturated fat, 4 mg cholesterol, 315 mg sodium

Red-skinned potatoes can be a really good friend. They have such a high moisture content that they don't need a lot of fat to make them delicious! Just flavor them up with a little light mayo, some fat-free sour cream, and a handful of chives and you're in picnic heaven.

## INGREDIENTS:

- 2 1/2 lb** red-skinned potatoes
- 1/2 cup** light mayonnaise
- 1/2 cup** fat-free sour cream
- 1/4 cup** fresh chives or **1/2 cup** dried chives
- 1 tsp** salt

## DIRECTIONS:

1. Scrub potatoes and cut into bite-size pieces. Place in a large saucepan with just enough salted water to cover. Place a lid on the pan and bring potatoes to a boil. Reduce heat to medium. Cook just until tender, about 10 minutes.
2. Drain well. Place in a large mixing bowl. Fold in mayonnaise, sour cream, chives, and salt. Chill.