Yogurt Potato Salad

INGREDIENTS

- 3 large eggs
- 2 pounds (about 6 medium) yellow or red potatoes, diced into 1 inch pieces
- 1/2 cup plain yogurt
- 2 teaspoons prepared mustard
- 1 cup diced small celery
- 1 cup cucumber, diced small
- 1/2 cup red onion, diced into small pieces
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 2 teaspoons dry dill or 2 tablespoons fresh chopped dill

DIRECTIONS

1. Hard boil eggs, and set aside.
2. Add diced potatoes to a pan of boiling water; cover and reduce heat to medium-high; cook 10-12 minutes or until tender—but not mushy. Drain and cool.
3. Combine remaining ingredients in a medium bowl; add potatoes. Peel and coarsely chop eggs; add to potatoes.

   **Lemon Herb Variation:** Whisk together 2 tablespoons olive oil, 1/2 teaspoon grated lemon rind, 2 tablespoons lemon juice, 1 teaspoon mustard, and 1/4 teaspoon pepper in a bowl. Stir in 1/3 cup chopped arugula or spinach or other greens, 2 tablespoons sliced kalamata olives, 1 tablespoon chopped parsley, 1 tablespoon chopped fresh basil, and 1 tablespoon chopped fresh chives. Add drained potatoes; toss gently to coat.