

Low-Point Creole Potato Salad

Ingredients:

- 2 1/2 lbs potatoes (approximately 6 medium)
- 5 hard-boiled eggs, peeled and chopped
- 3/4 cup finely chopped celery
- 1 tsp. onion powder
- 1 tsp. creole seasoning (add more if desired)
- 1 tsp. pepper
- 1 tsp. freeze-dried chives (optional)
- 1 Tbs spicy brown mustard
- 1 cup fat-free mayonnaise

Peel and cut potatoes into about 3/4-inch pieces. Bring potatoes to a boil in a large saucepan (using water and chicken broth). Boil 20 minutes or until tender. Drain and cool. Stir mayonnaise and mustard together, then add the seasonings. Add potatoes, celery, and eggs to mayonnaise mixture and toss until combined. Refrigerate leftovers.

Total servings - 10 (1/2 cups)

Serving size - 1/2 cup

Points per serving - 2.7

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)