

Low-Point Potato Salad

Ingredients:

- 6 medium potatoes, peeled and largely diced
- 5 hard-boiled eggs, peeled and chopped
- 3/4 cup finely chopped celery
- 1 tsp. onion powder or 1 green onion, diced
- 1 tsp. creole seasoning, optional
- 1 tsp. pepper
- 1 tsp. salt
- 1/2 Tbs spicy brown mustard
- 1/2 Tbs regular mustard
- 1 cup fat-free mayonnaise
- 3 Tbs fresh parsley, chopped

Bring potatoes to a boil in a large saucepan using water and/or chicken broth. Boil 20 minutes or until tender. Drain and cool. Stir mayonnaise and mustards together, then add the seasonings. Add potatoes, celery, and eggs to mayonnaise mixture and toss until combined. Sprinkle with fresh parsley. Refrigerate leftovers.

Total servings - 10 (1/2 cups)

Serving size - 1/2 cup

Points per serving - 3.5

Points plus per serving - 4.5

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

"Let us always meet each other with a smile; for the smile is the beginning of love." - Mother Teresa