

Baby Potato Salad with Cream Cheese, Yoghurt & Mayo Dressing



Serves: 6-8



INGREDIENTS

- 1 kg baby potatoes, cooled, boiled & halved
- ¼ cup (60 ml) cream cheese
- ½ cup (125 ml) double cream plain yoghurt
- ¼ cup (60 ml) mayonnaise
- 2 hard boiled eggs, finely chopped
- ¼ cup (60 ml) chopped gherkins
- A squeeze of lemon juice
- Sea salt & freshly ground black pepper, to taste
- Fresh basil leaves, to serve



METHOD

1. In a large mixing bowl, add the halved baby potatoes.
2. In a smaller mixing bowl, combine the cream cheese, yoghurt and mayonnaise. Mix well until the dressing is smooth.
3. Add the dressing to the potatoes, along with the chopped egg, gherkins and squeeze of

fresh lemon juice. Season well with sea salt and freshly ground black pepper.

4. Scatter with fresh basil before serving.

Nutrition Facts

Serving size: 180 g

| | Per 100g | Per serving |
|-------------------|----------|-------------|
| Energy (kJ) | 471 | 837 |
| Protein (g) | 3.6 | 6.5 |
| Cho (g) | 10 | 18 |
| Fat (g) | 6 | 11 |
| Calcium (mg) | 25.5 | 46 |
| Sodium (mg) | 123 | 218 |
| Dietary Fibre (g) | 1.3 | 2.4 |



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