


Simply Skinny Minty Potato Salad

A tangy twist on this party favourite. Simple and quick to make, this potato salad is sure to go down a treat - and you can enjoy guilt-free by using our Fat Free Natural yogurt!

 TIME TILL READY
25 MINUTES

 SERVES
5+

Energy: 707kJ/169kcal

For more nutritional information please visit www.lancashirefarm.com

Ingredients

- 1kg small new potatoes
- 1 garlic clove, crushed
- 200g Lancashire Farm Fat Free Natural Yogurt
- 1 tsp white wine vinegar
- 1 tsp caster sugar
- 3 spring onions, finely sliced
- large handful mint leaves, roughly torn

Contains



Method



Step 1

Boil the potatoes for 15 mins or until tender, then drain and cool.



Step 2

Stir together the garlic, yogurt, vinegar and sugar with some seasoning, to make the dressing.



Step 3

To serve, mix most of the spring onions and mint into the dressing, then pour it over the potatoes. Stir gently, taking care not to break the potatoes up. Scatter with the rest of the spring onions and mint to serve.



Step 4

Serve.