

Dilled Potato Salad

Ingredients

- 2 lbs (1 kg) unpeeled small red potatoes, cut into 1-in. (2.5-cm) pieces
- 1 cup (250 mL) green beans, trimmed and cut into 2-in. (5-cm) pieces
- 1/2 cup (125 mL) mayonnaise
- 1/2 cup (125 mL) sour cream
- 1 tbsp (15 mL) dried dill weed
- 1 tbsp (15 mL) Dijon mustard
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) thinly sliced celery
- 1/4 cup (50 mL) chopped onion

Directions

1. Place potatoes and enough water to cover in (3-qt./2.8-L) Saucepan.
2. Cover; bring to a boil.
3. Reduce heat; cook 8-10 minutes or until potatoes are tender, adding green beans during the last 5 minutes of cooking.
4. Drain and rinse under cold running water until potatoes are cold.
5. Combine mayonnaise, sour cream, dill, mustard and salt in Serving Bowl - 2 Quart; mix until well blended.
6. Add potatoes, green beans, celery and onion; mix gently. Cover; refrigerate at least 2 hours to allow flavors to blend.

Prep Time: 30 mins	Cook Time:	Total Time:	Servings: 8
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Origin : The Pampered Chef

URL : <https://www.pamperedchef.ca/recipe/Side+Dishes/Vegetarian/Dilled+Potato+Salad/918228>
