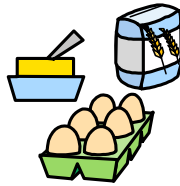


Potato

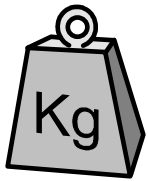


Salad

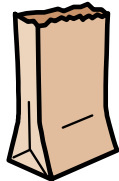


Ingredients

1



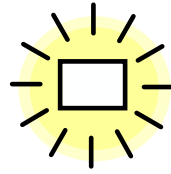
1 kilogram



bag



baby



new



potatoes

2



2 teaspoons



white wine vinegar

2

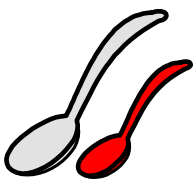


2 tablespoons



olive oil

$\frac{1}{4}$



1/4

teaspoon

dijon



mustard

2



2 tablespoons

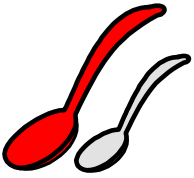


reduced fat



mayonnaise

2



2 tablespoons

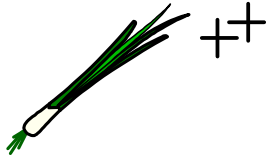


greek



yoghurt

1



1 bunch spring onions



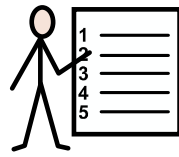
trimmed

+

and



chopped



METHOD

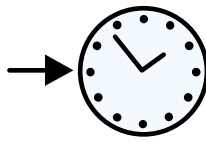
1



1. Boil



potatoes



until



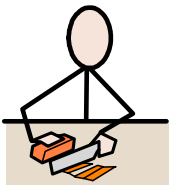
soft.



Drain

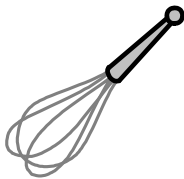
+

and



chop

2



2. Whisk



vinegar,



oil

+

and



mustard.



Add



salt and pepper

+

and



mix



with

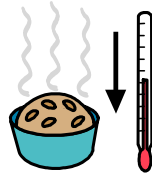
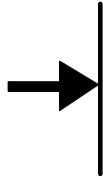


the



potatoes.

3



3.

Allow

to

cool

4



4.

Mix

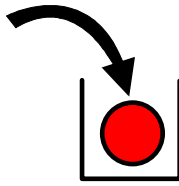
the

mayonnaise

and

yoghurt..

5



5.

Gently

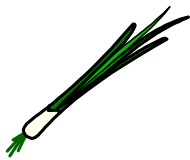
stir

into

the

potatoes

with



the

spring onions.