



Lemon Dill Potato Salad

Yield: 8 servings

Ingredients

- 2 pounds potatoes, chopped*
- 1 teaspoon lemon zest
- ¼ cup lemon juice
- 2 tablespoons tahini
- 2 tablespoons extra virgin olive oil
- 2 tablespoons chopped fresh dill
- 1 tablespoon Dijon mustard
- ½ teaspoon garlic powder
- ¼ teaspoon ground black pepper
- 1 cup thinly sliced celery
- ½ cup thinly sliced green onions
- ¼ cup drained capers
 - * leave peel on

Instructions

1. Place potatoes in medium sauce pot and cover with water. Heat pot over high heat, cooking potatoes until fork tender about 10 minutes. Drain potatoes and place in a bowl to cool.
2. In a separate bowl, whisk together lemon zest, lemon juice, tahini, olive oil, dill, mustard, garlic and pepper.
3. Once potatoes are cooled, gently fold in dressing mixture, celery, green onions and capers.

Nutrition Information

Serving Size: ½ cup
Calories: 165
Total Fat: 5.6 g
Saturated Fat: 0.8 g
Monounsaturated Fat: 3.2 g
Polyunsaturated Fat: 1.3 g
Sodium: 168 mg
Total Carbohydrate: 26.5 g
Dietary Fiber: 3.2 g
Sugars: 1.8 g
Protein: 3.8 g

Source: Adapted from The Kitchen



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