

Hot Smashed Potato Salad with Horseradish

Adapted a lot from an Ottolenghi recipe



- 2 pieces thick-sliced bacon, chopped
- 1 pound Yukon gold potatoes (unpeeled)
- 2/3 cup yogurt, plain
- 1 tablespoon horseradish
- 1 tablespoon mustard, whole grain
- 2 teaspoons red wine vinegar
- salt and pepper to taste
- 3 whole green onions, chopped, with some of the green parts

Per Serving (excluding unknown items): 174 Calories; 7g Fat (34.7% calories from fat); 6g Protein; 23g Carbohydrate; 3g Dietary Fiber; 15mg Cholesterol; 189mg Sodium; 4g Total Sugars; trace Vitamin D; 73mg Calcium; 1mg Iron; 604mg Potassium; 134mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 4

1. Cut potatoes into 2" chunks and cover potatoes with water in a medium pot. Bring to a boil, reduce heat to simmer and cook until potatoes are just cooked through. Use a sharp knife to test tenderness. Remove from heat and set aside.
2. Meanwhile, in a skillet cook bacon until lightly crispy. Drain and set aside.
3. In a small bowl combine the yogurt, horseradish, mustard, salt, pepper and red wine vinegar.
4. Drain potatoes, then using a potato masher lightly press it into the potatoes to roughly smash them once, but not to the point they are "mashed." Pour in the yogurt mixture and bacon and mix thoroughly. Taste for seasonings.
5. Pour into a serving dish and top with green onions and serve hot.