



## New Potato Salad

### Ingredients

2-1/2 lbs. new potatoes, raw  
1 hard boiled egg, large  
3 Tbsp fat-free mayonnaise  
3 Tbsp non-fat sour cream  
1/4 Cup dill pickle slices  
1 Tbsp scallion onions, chopped  
2 Tbsp yellow mustard, prepared  
1 tsp ground tarragon

### Preparation

Cook potatoes in steamer basket over boiling water. Cover pan and steam about 20 minutes or until just becoming tender. Drain potatoes and rinse under cold running water to cool. In another small bowl, combine remaining ingredients with salt and pepper to taste. Dice potatoes in 1/2 inch squares and gently toss with egg mixture. Serve chilled or room temperature.

**Serves: 4**

**Serving Size: 1/2 Cup**

### Nutrition Facts (per serving)

<b>Calories</b>	<b>177</b>
Fat (g)	5
Saturated Fat (g)	2
Cholesterol (mg)	1
Sodium (mg)	306
Carbohydrate (g)	22
Fiber (g)	5
Protein (g)	11
Calcium (mg)	20

