

YIELDS: 10

Baby Arugula Salad with Toasted Pepitas and Shaved Parmesan

This is the best potato salad that I have made! My twist on traditional creamy potato salad included dill, chopped pickles and broccoli. If you are worried about cutting carbs the addition of cooked broccoli will be a tasty addition. Weight Watchers and vegetarian friendly. Get yourself to Aldi and pick up the ingredients now!

PREP TIME

TOTAL TIME

20 Minutes

1 Hour 32 Minutes

Ingredients:

Pinch of salt

5 medium Yukon Gold potatoes, chopped into 1/2 inch pieces
6 broccoli crown stalks, chopped into 1/2 inch pieces (about 2 cups)

2 celery stalks, chopped

1/3 medium cucumber

1 C light mayonnaise

1 TBSP yellow mustard

1 C dill pickles, drained and chopped

1/2 C pickle juice

2 TBSP fresh dill, chopped

1 TBSP fresh chives, chopped



Instructions:

Heat water with a pinch of salt in a large sauce pan until boiling. Add potatoes and cook until just tender, about 10 minutes. Add broccoli stalks and continue to cook for about 2 minutes until broccoli is just tender. Drain and rinse with cold water.

Meanwhile, add celery, cucumber, mayo, mustard, pickles, pickle juice, dill and chives to a large serving bowl and combine.

Once the potatoes and broccoli have cooled and drained, add to the mayo mixture and combine. Salt to taste.

Chill in the fridge for one hour. Stir again and add a pinch of dill and chive to the top for a garnish and serve.