

# **Creamy Potato Salad with Artichokes and Herbs**

Alison Ladman - For the Associated Press  
St. Lucie News Tribune

**Servings: 6**

**Preparation Time: 20 minutes**

**Start to Finish Time: 1 hour**

**2 pounds red potatoes, cubed**

**salt**

**1 tablespoon white balsamic vinegar**

**1 container (5.3 ounce) fat-free plain Greek yogurt**

**1/4 cup low-fat sour cream**

**3 scallions, thinly sliced**

**1 tablespoon Dijon mustard**

**2 teaspoons fresh dill, minced**

**2 teaspoons fresh thyme, minced**

**1/4 teaspoon garlic powder**

**ground black pepper**

**1 jar (4 ounce) chopped pimientos**

**1 can (14 ounce) artichoke bottoms, drained**

**2 ribs celery, diced**

Place the potatoes in a large pot. Add enough cool water to cover by one inch. Add one teaspoon of salt. Bring to a boil and cook for 10 to 15 minutes or until just tender when pierced with a fork. Drain and spread on a rimmed baking sheet. Sprinkle with vinegar and set aside.

Meanwhile in a large bowl, combine the yogurt, sour cream, scallions, mustard, dill, thyme and garlic powder.

Season with salt and pepper, to taste.

Stir in the pimientos, artichoke bottoms and celery.

Once the potatoes have cooled, gently stir in until thoroughly coated.

Chill until ready to serve.

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Per Serving (excluding unknown items): 144 Calories; 1g Fat (4.6% calories from fat); 4g Protein; 31g Carbohydrate; 3g Dietary Fiber; 2mg Cholesterol; 150mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fat; 0 Other Carbohydrates.