
Grilled Scallion Potato Salad

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1 onion, thickly sliced

1 bunch scallions

vegetable oil

salt

1 1/2 pounds baby red potatoes, halved

1/3 cup sour cream

3 tablespoons buttermilk

3 tablespoons horseradish

Brush the onion and scallions with vegetable oil. Season with salt.

Grill, covered, the scallions for 2 minutes and the onion for 10 minutes. Chop the onion and scallions.

In a saucepan, boil the red potatoes until tender, 10 to 15 minutes. Drain.

In a large bowl, mix the sour cream, buttermilk and horseradish.

Stir in the potatoes, onion and scallions.

Salads

Per Serving (excluding unknown items): 248 Calories; 17g Fat (57.7% calories from fat); 6g Protein; 21g Carbohydrate; 3g Dietary Fiber; 35mg Cholesterol; 146mg Sodium. Exchanges: 2 Vegetable; 1/2 Non-Fat Milk; 3 Fat; 1/2 Other Carbohydrates.