

Potato Salad with Green Beans

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2 pounds Yukon Gold potatoes, quartered
1/2 pound green beans, halved
1/3 cup mayonnaise
1/4 cup sour cream
2 tablespoons grainy mustard
1/4 cup mixed herbs, chopped
1 tablespoon lemon juice
salt (to taste)
pepper (to taste)
2 stalks celery, chopped
1/2 red onion, sliced

Cook the potatoes in a pot of salted boiling water until tender. Add the green beans in the last 4 to 5 minutes of cooking. Drain and rinse under cold water

In a bowl, whisk the mayonnaise, sour cream, mustard, mixed herbs, lemon juice, salt and pepper.

Toss the vegetables along with the celery and onion.

Serve.

Per Serving (excluding unknown items): 1530 Calories; 77g Fat (43.7% calories from fat); 32g Protein; 190g Carbohydrate; 21g Dietary Fiber; 51mg Cholesterol; 992mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 4 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 8 Fat.