

Creamer Potatoes Stuffed with Egg Salad

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Servings: 4

*1 1/2 pounds Boomer Gold
creamer potatoes
5 hard-boiled eggs,
chopped
1/4 cup green onion, finely
chopped
1 rib celery, finely chopped
1/2 cup light mayonnaise
salt (to taste)
pepper (to taste)
paprika (to taste)
6 slices bacon, crisped*

Preparation Time: 30 minutes

Cook Time: 15 minutes

Bring a large pot of salted water to a boil. Add the creamer potatoes. Cook for 15 minutes until tender. Drain. Let cool to the touch.

Meanwhile, in a bowl, mix the chopped eggs, green onion and celery together. Add the mayonnaise, salt and pepper. Stir to combine.

Halve the potatoes. With a grapefruit spoon, a regular spoon or a knife, remove a small scoop from each of the potatoes. Add the scooped out potato flesh to the egg salad. Stir to combine.

Place a large dollop of egg salad on each potato. Place the potato on a serving platter. At this point you can refrigerate.

Before serving, add a small piece of bacon to each potato. Sprinkle the platter with paprika. Serve immediately.

Per Serving (excluding unknown items): 224 Calories; 17g Fat (68.9% calories from fat); 11g Protein; 6g Carbohydrate; trace Dietary Fiber; 284mg Cholesterol; 388mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Vegetable; 2 1/2 Fat; 1/2 Other Carbohydrates.