



## LOADED BAKED POTATO SALAD

### Ingredients:

1 pound	Idaho potatoes, quartered
3 Tablespoons	Turkey bacon, cooked
4 ounces	Reduced-fat cheddar cheese, shredded
¼ cup	Green onion, minced
1 teaspoon	Salt
4 ounces	H3 Sour Cream

### Sour Cream:

½ cup	Reduced-fat pureed cottage cheese
¼ tablespoon	Lemon juice

### Method

- Bring a large pot of water to a boil.
- Add potatoes, allow potatoes to cook until fork tender, about 10 minutes.
- Remove cooked potatoes from water and transfer into a large bowl. Allow the potatoes to cool in refrigerator for about 20 minutes.
- Prepare sour cream by combining cottage cheese and lemon juice into a food processor and blend until smooth.
- In a separate bowl combine H3 sour cream, green onion, salt, and cheese.
- Once the potatoes have cooled toss them in the sour cream mixture.
- Keep cold and serve!

**Chef's Note: This is Chef Karla's staple at all summer cook-outs!**

Serves: 6

Serving Size: ½ cup

Calories: 140

Fat: 5 grams

Protein: 9 grams

Carbohydrates: 15 grams

Sodium: 550 milligrams

Fiber: 2 grams