

Creamy Dill Potato Salad	
Ingredients	Instructions
<ul style="list-style-type: none">• 3 lbs potatoes• 1 ½ cups celery, diced• 2 green onions, chopped• ¾ cup mayonnaise (or Greek yogurt for a lighter version)• ½ cup sour cream• 1 tbsp Dijon mustard• 1 lemon, juiced (2-3 tbsp)• ¼ cup chopped fresh dill• 1 small red onion, finely chopped (optional)• 1 tbsp apple cider vinegar (optional)• Salt and pepper to taste	<ol style="list-style-type: none">1. Boil: Bring a large pot of water to a boil over medium-high heat. Add potatoes and boil until tender, (about 15-20 minutes). Once tender remove from water and allow to cool before cubing into bit-sized pieces.2. Prepare Dressing: Stir together mayonnaise, sour cream, Dijon mustard, lemon juice, and vinegar (if using).3. Combine: In a large bowl toss together celery, onion, green onion, dill, and cooled potatoes. Pour the dressing over and toss until evenly coated. Taste before adding salt and pepper.4. Chill & Serve: Refrigerate for at least an hour before serving. Serve chilled.