

# Lighter Potato Salad

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## **Ingredients**

6 medium red potatoes, unpeeled  
1/2 cup reduced-fat sour cream  
2 tablespoons mayonnaise  
2 tablespoons Dijon mustard  
1 teaspoon lemon pepper seasoning  
1 teaspoon lemon zest  
Juice of 1/2 lemon  
1 cup chopped celery  
1/2 cup frozen peas, cooked according to package directions  
1/4 cup chopped fresh parsley leaves  
1/4 cup diced pimento pepper  
1/4 cup chopped red bell pepper  
2 hard-boiled eggs, chopped  
1/4 cup chopped green onion tops  
1 teaspoon salt

## **Directions**

Place the potatoes in a pot and cover with cold water. Bring to a boil and cook until tender, 10 to 15 minutes. Let cool just to the touch, and then cut into bite-size cubes. Mix together the mayonnaise, Dijon, lemon pepper seasoning, lemon zest and lemon juice in a large bowl.

Mix together the celery, peas, parsley, pimento, bell pepper and eggs in a separate bowl. Add in the dressing and potatoes, stir together, and top with green onions and salt. Serve at room temperature.