

Dill Potato Salad

- 2 pounds small new potatoes, cut into wedges
- 1 (10-ounce) package frozen tiny sweet green peas, thawed and drained
- ½ cup mayonnaise
- ½ cup plain yogurt
- 1 tablespoon Dijon mustard
- ½ teaspoon garlic powder
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 small sweet onion, chopped
- 3 tablespoons minced fresh *dill*
- Fresh *dill* sprigs to garnish

Cook potato wedges in boiling water to cover in a saucepan for 25 minutes or until tender; drain and add peas. Stir together mayonnaise, yogurt, mustard, garlic powder, salt, pepper, onion and dill in a large bowl. Add to potato mixture; toss to coat. Cover and chill at least 2 hours. Garnish with dill sprigs if desired.

Serves 8.