

Potato Salad Recipe

Ingredients:

1. 3 medium yellow potatoes (you can use other kinds of potatoes)
2. 2 table spoons of yogurt
3. 2 table spoons of mayonnaise
4. 1/4 tea spoon salt
5. 1/2 tea spoon of black pepper
6. 1 table spoon of finely chopped green bell pepper
7. 2 table spoons of finely chopped red bell pepper
8. 1 table spoon of finely chopped dill pickle

Method:

Peel potatoes and cut them into approximately 1/4"- 1/2" cubes. Put them in a bowl and wash them thoroughly and take out some starch. Then fill the bowl with fresh water and heat it in the microwave oven for about 15 minutes. At the end of 15 minutes take out the potatoes, strain the water and put the potatoes back in the same bowl.

Whilst the potatoes are boiling in the microwave oven start cutting the green and red bell peppers plus dill pickles. Chop them up very fine.

Now take the bowl with potatoes and put yogurt, mayonnaise, salt and black pepper in it and mix the whole content well. As you are mixing squish some potatoes which will blend the mix well. Then put green and red bell peppers plus dill pickles in the potatoes. Mix everything well.

Potato salad is now ready to eat.

Enjoy.

Chef Pops