



Snap Pea Potato Salad

Servings

5

Calories

190

Prep Time

15 minutes

Total Time

45 minutes

Skill Level

Easy

Ingredients

- 1 pound red potatoes, sliced
- 4 hard-boiled eggs, chopped
- ½ cup chopped fresh parsley
- ½ cup chopped celery
- ½ cup chopped green onions
- ½ cup chopped dill pickles
- ¼ cup pickle juice (from jar)
- 5 tablespoons light mayonnaise
- 1 teaspoon mustard
- ½ teaspoon garlic salt
- Salt, to taste
- Black pepper, to taste
- 1 (8 ounce) bag Mann's Stringless Sugar Snap Peas, chopped



The Method

Place sliced red potatoes into a large pot and fill with water to cover. Over high-heat, bring the water to a boil and cook potatoes until tender, about 10-15 minutes. Drain in a colander and rinse under cold water. Set aside.

In a large bowl combine the eggs, parsley, celery, green onion, dill pickles, pickle juice, light mayonnaise, mustard, garlic salt, salt and pepper. Stir well. Add cubed potatoes to bowl and chopped sugar snap peas. Gently toss to combine all the ingredients. Refrigerated until ready to eat.

Nutrition Facts

Serving Size 104g | Servings: 4

Amount Per Serving

Calories 170 | Total Fat 10g (sat 3g Trans 0g) | Cholesterol 10mg | Sodium 430mg | Total Carbohydrate 16g | Dietary Fiber 2g | Sugars 3g (Includes 0g Added Sugars) | Protein 5g | Vitamin D 0% | Calcium 10% | Iron 0% | Potassium 6%