

## INGREDIENTS

- 6 medium Potatoes, quartered
- 3 tbsp Apple Cider Vinegar
- 2 large Celery Stalks, diced
- 6 Green Onions, diced
- 1 ½ cups Plain Greek Yogurt
- 1 tbsp Mustard
- 1 can Chickpeas, drained and rinsed
- Salt and Pepper, to taste

## DIRECTIONS

1. Bring potatoes to a boil in a large pot of cold water on medium heat with a dash of salt. Cook for 10-15 minutes or until potatoes are easily pierced with a knife. Drain and set aside.
2. Dice the celery and green onions.
3. Drain and rinse the chickpeas and add to celery and onions.
4. Mix vegetables with Greek yogurt, mustard, salt and pepper until fully covered.
5. Chop cooled potatoes into small bite sized pieces. Add to dressing mixture when cooled.
6. Chill or enjoy right away!

### Tips:

Add your favorite protein to this side like egg or chicken instead of chickpeas!

You can roast your chickpeas in a pan prior to mixing in to give a new flavor.



## Homemade Potato Salad

*Fall 2019 Cooking Class |  
Gluten Free | High Protein | Vegetarian*

**Yield:**  
6 Servings

**Prep Time:**  
5 Min

**Cook Time:**  
15 Min