**Healthy Homemade Potato Salad**



**Ingredients:**

6 servings

6 medium potatoes, quartered

3 tablespoons apple cider vinegar

2 large celery stalks diced

6 green onions diced

1 1/2 cups plain Greek yogurt

1 tablespoon mustard

salt and black pepper for taste

1 can chick peas, drained and rinsed

Additional Options: paprika, cilantro, jalapeno, spicy peppers, or your favorite BBQ spices!

**Directions:**

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

**Tips:** Add your favorite protein to this side like egg or chicken instead of chick peas! Or roast our chick peas in a pan prior to mixing in.