



Loaded Baked Potato Salad

Ingredients:

3 large russet potatoes, peeled and diced into 1/2" pieces
1, 12 oz pkg bacon, cooked, drained and crumbled
4 green onions, thinly sliced
2 cups shredded cheddar
1 cup plain yogurt
1/2 cup sour cream
2 tsp salt
1 tsp black pepper
1/2 tsp paprika

Directions:

In a large pot of salted water, boil potatoes until fork tender - about 15-20 minutes. Drain and let cool to room temperature.

In a small bowl, mix sour cream, yogurt, salt, pepper and, paprika.

Toss potatoes with sour cream/yogurt mixture, green onions, cheddar and bacon until combined.

Refrigerate for 30 minutes before serving.