

TEXAS RANCH POTATO SALAD

Ingredients:

½ ounce package ranch dressing mix

½ cup light mayonnaise

½ cup plain Greek yogurt

½ cup chopped green onions

½ pound bacon slices

2 ½ pounds red potatoes

Directions:

Bring a large pot of lightly salted water to a boil. Cut potatoes into 1 inch cubes. Add potatoes to boiling water and cook until tender. Drain. Run cold water to cool. Transfer potatoes in to a large serving bowl and refrigerate until completely chilled.

In a small bowl, stir together the ranch dressing mix, mayonnaise, Greek yogurt and green onion. Cover and refrigerate for about 2 hours to blend flavors.

Wrap bacon in paper towels and place on a plate. Cook in the microwave until crisp. Cool. Crumble bacon into small pieces.

Stir the ranch mixture into the bowl of potatoes. Stir in bacon pieces.

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