

## Sour Cream Potato Salad with Scallions

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### Ingredients

2 pounds new potatoes, quartered and cut into 3/4-inch chunks  
Coarse salt and ground pepper  
3/4 cup reduced-fat sour cream  
1/4 cup light mayonnaise  
1/2 cup thinly sliced scallions, plus more for garnish  
4 slices bacon, cooked and crumbled, for garnish (optional)

### Instructions

In a large pot, cover potatoes with salted water. Bring to a boil; reduce heat. Simmer until potatoes are tender when pierced with the tip of a sharp paring knife, 12 to 15 minutes. Drain well.

Meanwhile, in a large bowl, whisk together sour cream and mayonnaise; add warm potatoes, and gently fold to combine. Season with salt and pepper. Cover; refrigerate at least 1 hour and up to 1 day.

To serve, season salad again with salt and pepper, if needed; fold in scallions. Garnish with bacon and more scallions, if desired.

Adapted from Everyday Food.