



### **Spiced North African Potato Salad with Citrus Yogurt Dressing**

#### ***Ingredients:***

- 1-1/2 pounds fresh mixed sweet and Yukon Gold potatoes
- 2/3 cup plain yogurt
- 1 Tablespoon white wine or apple vinegar
- 1 Tablespoon lemon juice
- 1/2 teaspoon (each) grated lemon peel; grated orange peel
- Salt and black pepper to taste
- 3/4 cup chopped favorite fresh herbs (combine favorites like cilantro, parsley, mint)
- 1/4 cup chopped green onions
- 1/2 cup chopped mixed colored sweet peppers
- 3 Tablespoons olive oil
- 1 Tablespoon Ras el Hanout spice (see recipe on website)
- Salt and black pepper to taste

***Garnish:*** As desired: chopped cilantro, chopped red pepperdew peppers, and toasted sesame seeds

To prepare potatoes: Wash the potatoes. As desired use unpeeled or peeled potatoes. Cut into 1/2 inch chunks. Place in large pot; cover with salted water.

Over medium high heat, bring to boil; reduce heat to low; cook until tender, about 5 to 8 minutes. Do not overcook the potatoes. Drain potatoes.

**Prepare the citrus yogurt dressing:** In a medium sized bowl, stir yogurt, vinegar, lemon juice, grated lemon and orange peel, salt and black pepper to taste. Stir in herbs, green onions, and sweet peppers.

**Prepare Spicy Oil:** In a small skillet, heat the olive oil over medium low heat; add Ras el Hanout spice; cook until fragrant, about 1 minute. Pour oil over cooked potatoes; stir to combine. Add yogurt dressing; toss with potatoes. Add salt and black pepper to taste. Serve at room temperature or chill in refrigerator until serving. If desired before serving, garnish with chopped cilantro, chopped pepperdew peppers, and sprinkle with sesame seeds. Serves: 6 to 8

**About the Recipe:** The light potato salad combines sweet and golden potatoes in a light creamy yogurt dressing spiked with spicy notes and fresh herbs. Serve it at room temperature or chilled for your favorite grilling party.

**Cook's Note:** If chilled potato salad absorbs too much dressing; add 4 Tablespoons or more of plain yogurt until it's the desired creamy consistency.

Inspired by: For more information: <http://potluck.ohmyveggies.com/two-potato-salad-with-north-african-spiced-yogurt/#0Mg1baMhEXPJ8cXQ.99>

<http://www.nourishing-matters.com/blog/2015/7/26/two-potato-salad-with-spiced-yogurt>