

New Potato & Artichoke Salad

Preparation time: 20 minutes / Serves 8



INGREDIENTS

Dressing

- 3/4 cup dairy sour cream
- 1/4 cup plain yogurt
 - 1 cup Swiss cheese, shredded
 - 1 teaspoon cider vinegar
- 1/2 teaspoon dried thyme, crushed
- 1/2 teaspoon dried oregano, crushed
- 1/2 teaspoon sugar
- 1/2 teaspoon lemon juice
- 1/2 teaspoon Worcestershire sauce
- pepper, to taste

Salad

- 1 pound new potatoes, cut into bite-sized chunks
- 1 head FOXY-brand leaf lettuce (green, red or butter), 2-inch pieces
- 1/2 cup FOXY-brand celery, thinly sliced
- 1/4 cup FOXY-brand parsley, chopped
- 1 14-ounce can artichoke hearts, drained and quartered

PREPARATION

Cook potatoes in boiling water just until tender. Rinse in cold water; drain well.

For dressing, together ingredients until well-blended and refrigerate. For salad, toss together potatoes, FOXY-brand lettuce, celery, parsley, and artichokes. Add dressing and toss to coat. Refrigerate leftovers.