

**Roasted Potato Salad**

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4 medium potatoes, peeled and cut into ½” cubes	½ C dill pickles, chopped
3 whole cloves of garlic	½ C yogurt
3 T olive oil	½ C sour cream
4 scallions, chopped	2 T dijon mustard
2 celery stalks, chopped	Salt & pepper
¼ C shredded cheddar cheese	

Preheat oven to 500°. Toss potatoes, garlic cloves, and olive oil. Spread out on a sheet tray, placing the garlic to be removed first. Remove garlic cloves after 10-15 minutes, when they are roasted. Roast potatoes for a total of 30-40 minutes, turning once when browned on bottom. Upon removing potatoes from oven, salt and pepper to taste.

In a mixing bowl, combine yogurt, sour cream, dijon, and roasted garlic cloves. Mix to combine, being sure to mash garlic in the process. Salt and pepper to taste.

In a large bowl, combine potatoes, scallions, celery, cheese, and pickles. Add yogurt sauce and stir to combine. Check for seasonings. Serve warm or chilled.

Serves 4