



Loaded Potato Salad

INGREDIENTS

2 lb small B-size red potatoes
½ cup Hy-Vee sour cream
⅓ cup Hy-Vee mayonnaise
3 tbsp Hy-Vee heavy whipping cream
1 tbsp Gustare Vita white wine vinegar
½ tsp Hy-Vee salt
½ tsp Hy-Vee ground black pepper
1 cup Hy-Vee shredded sharp Cheddar cheese, divided
6 slice(s) Hy-Vee sweet smoked thick sliced bacon, crisp-cooked and crumbled; divided
4 tbsp fresh chives, chopped; divided

PREPARATION

- 1** Place potatoes in large saucepan. Add cold water to cover potatoes. Bring to a boil; reduce heat. Cover and gently boil 15 to 20 minutes or until fork-tender. Drain and cool 15 minutes.
- 2** Stir together sour cream, mayonnaise, whipping cream, vinegar, salt, and black pepper in large bowl.
- 3** Cut warm potatoes into 1-inch pieces; add to sour cream mixture. Cover and refrigerate at least 1 hour or up to 2 days.
- 4** To serve, add ¾ cup cheese, ¼ cup bacon crumbles, and 3 tablespoons chives to potato salad; gently stir until combined. Transfer to serving bowl; top with remaining cheese, bacon, and chives.

NUTRITION FACTS

Calories: 290
Total Fat: 20g
Saturated Fat: 8g
Trans Fat: 0g
Cholesterol: 40mg

Sodium: 520mg
Carbohydrates: 20g
Fiber: 2g
Sugar: 3g
Protein: 9g