



Globally Inspired Flavor Solutions®

A delicious, healthier version of potato salad, made with light mayo and Greek yogurt, blended with fire-roasted poblanos, green onions, garlic and aromatic cilantro.

Roasted Poblano Potato Salad

Yield: Large Batch Size

INGREDIENTS	MEASUREMENTS
Potatoes	15
Light Mayo	2 cups
Greek yogurt, plain	2 cups
Sour Cream	1 cup
SupHerb Farms Fusions® Poblano Salsa Blend	20 oz
Lemon Juice	2 lemons
Lemon Zest	2 lemons
Salt	To taste
Pepper	To taste

PREPARATION

1. Dice potatoes and cook until tender, set aside to cool.
2. Combine light mayo, Greek yogurt and sour cream; blend well. Add SupHerb Farms Fusions® Poblano Salsa Blend, zest and juice of lemons and salt & pepper to mixture.
3. Gently mix into potatoes, let sit 20 minutes for flavors to meld.
4. Stir and serve or chill and serve later.