

Loaded Potato Salad

Prep Time: 20 minutes
Cook Time: 10 minutes

Yield: About 6 Cups

Ingredients

- 1 Lb. Yukon Gold or Red Potatoes, cut into large bite sized pieces
- 3 Tbsp Extra Virgin Olive Oil
- 3 Tbsp Warm Bacon Grease (reserved from cooking Bacon, reserve some of the crispy bits, too)
- 6 oz. Nonfat Greek Yogurt
- 1 Cup Mild Cheddar Cheese, shredded
- $\frac{3}{4}$ Cup Salsa Fresca or Pico de Gallo
- 6 Pieces of Crispy Bacon, crumbled into pieces
- $\frac{1}{4}$ Cup Chives, freshly chopped
- Freshly Ground Sea Salt
- Freshly Ground black Pepper

Directions

1. In a large pan cover chopped potatoes with salted water. Bring to a boil over high heat and reduce to medium high heat, cooking until potatoes are easily pierced with a fork but still firm, about 8 minutes. Be sure not to overcook potatoes or they will be too soft and fall apart in your salad. You want them slightly firm with a little crunch to the bite.
2. Drain water from potatoes and rinse with cool water to stop further cooking. Pour cooled yet warm potatoes into a large bowl. Combine potatoes with Olive Oil, warm Bacon Grease, Salt and Pepper.
3. In a small bowl thoroughly combine Greek Yogurt with Salt and Pepper to taste.
4. On top of potatoes layer spiced Cheddar Cheese, GreekYogurt, Salsa Fresca, Bacon and Chives. Leave layered if storing in fridge. Stir together just before serving. Add additional Salt and Pepper to taste before serving. Remember when you're using fresh ingredients instead of processed foods more salt is needed to complete flavor. Serve warm or cold. Enjoy!

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