

Tangy Smashed Potatoes

(about 6 – 8 servings)

3 pounds new red potatoes, washed, unpeeled, and cut into quarters

1 tablespoon kosher salt

1 teaspoon garlic salt

21 ounces FAGE Greek lowfat yogurt

4 tablespoons chopped chives, fresh

Freshly ground black pepper

(For added richness, 8 ounces of feta cheese, cut into small cubes)

Place the potatoes and 1 tablespoon of the salt in a 4 quart saucepan with cold water to cover the potatoes. Bring to a boil, lower the heat, and simmer covered for about 20-25 minutes, until the potatoes are completely tender. Drain.

With a potato masher, gently “smash” the potatoes to desired consistency, with some chunks remaining. Fold in the yogurt, garlic salt and chopped chives. (Add feta cheese if so desired). Taste for seasoning and serve immediately.