Deviled Egg Potato Salad

Ingredients

8 - 9 | Medium Red Bliss Potatoes
3 | Hardboiled Eggs
½ Cup | Mayonnaise
¼ Cup | Yellow Mustard
1 tsp | Onion Powder
¼ tsp | Paprika
Pinch of Dill

Directions

1. Peel and cut the potatoes into bite sized pieces. Place in a pot and bring to a boil, cooking until fork tender. Drain and set aside to cool. Note don't overcook them or they get to soft and break apart when stirred.
2. In a small bowl, finely chop the hard boiled eggs. Set aside.
3. In a large bowl whisk together mayonnaise, mustard, onion powder, paprika and dill.
4. Once potatoes are cooled stir them in the large bowl with the chopped eggs and the mayonnaise mixture. Chill for at least one hour. When ready to serve sprinkle with a little paprika.

Special Information

Refrigerate any unused salad. If taking to a picnic make sure it stays cool