

## CRISPY POTATO SALAD

*(adapted from Donna Hay)*

1 bag of baby spinach  
3 small red potatoes, sliced very thin in a mandoline  
olive oil spray  
1/2 cup grated Parmigiano-reggiano cheese  
2 Tbs sour cream  
2 Tbs low fat yogurt  
1 Tbs lemon juice  
1 tsp extra virgin olive oil  
salt and pepper to taste



### *Prepare the potatoes...*

Place the slices on a baking sheet, season with salt and pepper and spray them with olive oil. Place in a 420F oven until they get dark golden spots, turn them over and bake until crispy. Remove from the oven, allow them to cool slightly.

### *Prepare the dressing...*

Mix the sour cream, yogurt, lemon juice, and olive oil in a small bowl. Season with salt and pepper.

### *Assemble the salad...*

In a large serving bowl, mix the spinach with the potato slices and parmigiano-cheese. Add the dressing right before serving.