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Confetti Potato Salad

Prep Time: 30 mins

Rest Time: 4 h

Total Time: 30 mins

Ingredients

- 1 1/2 pounds potato(es), round red
- 1 cup(s) beans, green, cut into 2-inch pieces
- 2 cup(s) broccoli florets
- 1/2 cup(s) carrot(s), shredded
- 1/2 cup(s) dressing, reduced-calorie ranch
- 1/4 teaspoon pepper, black ground
- milk, fat-free, (optional)

Recipe Tip:

Chill 4 to 24 hours.

Preparation

1. Cut potatoes into 1/2-inch cubes. Place potatoes in a large saucepan; add water to cover. Bring to boiling; reduce heat. Cover and simmer for 5 to 7 minutes or just until tender. Drain well; cool.
2. In a small saucepan, bring about 2 cups water to boiling. Add green beans; return to boiling. Cover and cook for 3 minutes. Drain; rinse with cold water.
3. In a very large bowl, combine potatoes, green beans, broccoli and/or cauliflower, and carrot. Add salad dressing and pepper; toss to coat. Cover and chill for 4 to 24 hours. If necessary, stir in enough milk to reach desired consistency.