

# Bleu Cheese Potato Salad – Comfort du Jour

Just in time for the start of summer, here's an easy side that takes a favorite steakhouse combination down into casual mode. The bleu cheese flavor is assertive, and the combination of mayo with sour cream gives the salad creaminess without the slick greasiness of too much mayonnaise.

## INGREDIENTS

1 1/2 pounds small Yukon gold potatoes, boiled tender and chilled  
1/3 cup mayonnaise  
1/3 cup sour cream  
A few shakes granulated garlic  
Kosher salt and black pepper  
1/2 cup bleu cheese crumbles  
2 large scallions, cleaned and sliced (white and green parts), divided  
Small handful of fresh flat-leaf parsley, chopped  
Romaine or leaf lettuce leaves, for plating (optional)

## INSTRUCTIONS

1. Cut up the chilled cooked potatoes into bite sized chunks.
2. In a large mixing bowl, combine mayonnaise and sour cream, plus granulated garlic, salt and pepper. Fold in bleu cheese crumbles and half of the scallions. Fold in chopped parsley.
3. Add the chilled, cut-up potatoes and gently fold to combine with the dressing mixture. Adjust salt and pepper to taste.
4. Plate onto a lettuce-lined platter and sprinkle with remaining sliced scallions.