

Lemon-Caper Parmesan Potato Salad Bites

Nutrition Facts:	
Yield	12 servings
Calories	85
Fat	3.9 g
Sodium	182 mg

Code
\$V GF



Ingredients Needed:

12 small red potatoes, halved (about 1 1/4 pounds)
2 teaspoons olive oil
1/2 cup light sour cream
2 tablespoons minced fresh chives, divided
2 tablespoons butter, melted
2 tablespoons finely chopped drained capers
1 1/2 teaspoons lemon juice
1/2 teaspoon freshly ground black pepper
2 tablespoons grated Parmesan cheese

Recipe Directions:

- Preheat oven to 450°.
- Combine potatoes and oil; toss to coat. Arrange potatoes, cut sides down, in a single layer on a parchment paper lined baking sheet.
- Bake at 450° for 20 minutes. Turn potatoes; bake 10 minutes. Remove and cool 20 minutes.
- Preheat broiler to high.
- Using a paring knife carefully cut a circle in the cut side of potatoes.
- Using a melon baller or small spoon, remove pulp from potato, leaving a thin shell.
- Combine pulp, sour cream, 1 tablespoon chives, and next 5 ingredients (through pepper)
- Evenly fill potato shells with filling; sprinkle with cheese and remaining 1 tablespoon chives.
- Broil potatoes for 2 minutes or until cheese is lightly browned

