



Warm BBQ Potato Salad



1/5th of recipe (about 3/4 cup): 141 calories, 2g total fat (<0.5g sat. fat sat. fat), 339mg sodium, 28.5g carbs, 4g fiber, 9g sugars, 3g protein

Prep: 20 minutes **Cook:** 35 minutes



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Ingredients

1 lb. (about 10 small) baby red potatoes, scrubbed clean and quartered
8 oz. (about 1 small) turnip, peeled and cubed
1 cup red bell pepper cut into 1-inch chunks
1 cup green bell pepper cut into 1-inch chunks
1 cup onion cut into 1-inch chunks
1/4 tsp. each salt and black pepper
1/4 cup BBQ sauce with 45 calories or less per 2-tbsp. serving
2 tbsp. light mayonnaise
Optional: cayenne pepper

Directions

Preheat oven to 400 degrees. Spray two baking sheets with nonstick spray.

Lay quartered potatoes and veggies on the baking sheets, evenly spaced. Sprinkle with salt and black pepper. Bake for 15 minutes.

Stir/rearrange potatoes and veggies. Bake until softened and lightly browned, about 20 minutes.

In a large bowl, mix BBQ sauce with mayo. Add roasted potatoes and veggies, and toss to coat.

MAKES 5 SERVINGS

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