



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



More: [Recipes for Sides, Starters & Snacks](#), [Vegetarian Recipes](#), [Four or More Servings](#)

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

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.