

BABY POTATO & CRISPY BACON SALAD

New baby potatoes with crispy-bacon and chives mixed with Blenders Classic Dressing.



PREP TIME
10 MIN



COOK TIME
NA



SERVINGS
4

Ingredients

- 1kg baby potatoes
- 200g smoked bacon
- 1 bunch of chives, chopped
- 200g [Blenders Classic Dressing](#).
- 1 small head of celery, chopped
- 4 gherkins, chopped
- 1 red onion, chopped

Allergens

Contains Celery, Mustard

Method

1. Place the baby potatoes into salted water and gently boil for about 30 minutes until cooked. Strain and allow to cool.
2. Cut the potatoes into quarters and put into a bowl.
3. Place the bacon on to greaseproof paper and bake in an oven at 180°C for 20 minutes until crispy. Remove from the oven and allow to cool.
4. Chop the gherkins, red onion, and celery and add to the potatoes.
5. Slice the crispy bacon and combine all the ingredients with the [classic dressing](#).
6. Garnish with the chopped chives.

