

Roasted baby potato salad

- Dairy-free
- Nut-free
- Peanut-free
- Sesame-free
- Wheat-free
- Shellfish-free
- Seafood-free
- Gluten-free
- 2 serves veg or fruit

Try this roasted baby potato salad the next time you're entertaining. It has the perfect balance of rich and bright flavours.

- Serves 66, as a side
- Cooktime 1 hr 5 mins 1 hour 5 minutes
- Preptime 15 mins

Ingredients

- 1kg baby potatoes, halved if large
- 1 tbs olive oil
- 4 middle bacon rashers
- 1/3 cup (80g) light sour cream
- 1/3 cup (100g) mayonnaise
- 1/4 cup (60ml) French salad dressing
- 2 tbs coarsely chopped mint
- 1 tbs coarsely chopped capers
- 1 tbs green peppercorns, chopped
- 1 tbs chopped chives
- 1 tbs chopped dill
- 2 spring onions, thinly sliced

Nutritional information

Per serve: Energy: 1836kJ/439 Cals (21%), Protein: 12g (24%), Fat: 32g (46%), Sat Fat: 9g (38%), Sodium: 844mg (42%), Carb: 26g (8%), Sugar: 5g (6%), Dietary Fibre: 3g (10%).

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

Preheat oven to 200°C. Line a baking tray with baking paper. Place potatoes on lined tray and drizzle with oil. Roast, turning occasionally, for 45 mins or until potatoes are golden brown and tender.

2. Step 2

Use a clean tea towel to gently crush each potato. Spray with olive oil spray. Roast for a further 15 mins or until crisp.

3. Step 3

4. Step 4

Meanwhile, combine sour cream, mayonnaise, dressing, mint, capers, peppercorns, chives and dill in a bowl.

5. Step 5

Arrange one-third of the potato, bacon and spring onion in a large bowl. Drizzle with one-third of the dressing. Continue layering with remaining potato, bacon, spring onion and dressing.