

Warm Potato Salad



15 min

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8 Servings

INGREDIENTS

- ☐ Bacon (6 slices)
- ☐ Mixed Baby Potatoes (1350 g)
- ☐ Olive Oil (3 tbsp)
- ☐ Dijon Mustard (2 tbsp)
- ☐ Red Wine Vinegar (1 tbsp)
- ☐ Onion (1)
- ☐ Fresh Chives (2 tbsp)
- ☐ Fresh Dill (3 tbsp)
- ☐ Boiled Eggs (4)

PREPARATION

Chop the chives and dill, mince the onion. Halve the potatoes and eggs, and dice the bacon.

COOKING

- Heat a skillet over medium high heat. Add bacon and cook until brown and crispy. Drain excess fat, transfer bacon to a paper towel-lined plate.
- Place potatoes in a medium saucepan and cover with cold salted water by 1 inch. Bring to a boil and simmer until just tender.
- In a large bowl, whisk together olive oil, Dijon, red wine vinegar, shallot, chives and dill, season with salt and pepper.
- Stir in potatoes and bacon until well combined.
- Serve immediately, topped with eggs.

