

# Kipfler potato, celery & pancetta salad



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Preparation 15 mins + cooling time | Cooking 20 mins | Serves 6

- 1kg Kipfler potatoes
- 100g thinly sliced pancetta
- 1 tbs olive oil
- 2 tbs capers, drained
- 3 green onions (shallots), finely chopped
- 2 stems celery (reserve leaves), finely chopped
- ¼ cup dill leaves, finely chopped
- ¼ cup flat-leaf parsley leaves, finely chopped

### Dijon vinaigrette dressing:

- ¼ cup extra virgin olive oil
- 2 tbs red wine vinegar
- 2 tsp Dijon mustard

**STEP 1** Place potatoes into a large saucepan and cover with cold salted water. Cover and bring to the boil over medium-high heat. Reduce heat and gently boil, uncovered, for 12-15 minutes until just tender. Drain, refresh in cold water and set aside to dry and cool.

**STEP 2** Meanwhile, heat a large frying pan over medium-high heat. Cook pancetta in batches until golden and crisp. Drain on paper towel. Set aside. Add oil to pan and heat until hot. Add capers and cook for 1 minute until crisp. Drain on paper towel.

**STEP 3** To make Dijon vinaigrette dressing, combine all ingredients in a screw-top jar. Season with salt and pepper. Shake until well combined.

**STEP 4** Roughly chop potatoes and place into a large bowl. Add pancetta, capers, green onions, celery leaves, dill and parsley. Drizzle with the dressing and toss to combine. Spoon into a serving dish and serve.