

Potato, dill, bacon & egg salad



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Preparation 25 mins | Cooking 25 mins | Serves 6

- 1 kg small new (chat) potatoes, roughly chopped
- 250g rindless bacon, chopped
- 4 free-range eggs
- 2 celery sticks, finely chopped
- 3 green onions (shallots), trimmed and thinly sliced
- ⅓ cup dill leaves, finely chopped

Sour cream dressing:

- ¼ cup reduced fat sour cream
- ¼ cup mayonnaise
- 1 garlic clove, crushed
- 1 tsp Dijon mustard
- 2 tsp apple cider vinegar

STEP 1 Place potatoes in a large saucepan of salted water, cover and bring to the boil over high heat. Reduce heat and cook for 15 minutes or until just tender when tested with a skewer. Drain and refresh in cold water to cool. Set aside to drain.

STEP 2 Meanwhile, cook the bacon in a small frying pan, stirring often, over medium-high heat for 5 minutes or until crispy. Drain on paper towel. Set aside.

STEP 3 Place eggs in a saucepan of water and bring to the boil over medium heat. Reduce heat and gently simmer for 8 minutes. Drain eggs, refresh in cold water and peel.

STEP 4 To make the sour cream dressing, combine all ingredients in a bowl. Season with salt and pepper to taste. Whisk until smooth and well combined.

STEP 5 Roughly chop cooled potatoes and place into a large bowl. Add celery, green onions, dill and three-quarters of the bacon. Drizzle with dressing and gently toss to combine. Roughly chop the eggs and toss through the salad. Spoon potato salad into a serving bowl. Sprinkle with remaining bacon and serve.