

POTATO INSPIRATION

New Potato Salad with Peas, Mint and Bacon

We love new season spuds and you will adore this new potato salad with peas, mint, crisp bacon and a creamy dressing.

Serves 4

Prep Time 20 Minutes

Cook Time 15 Minutes

Watch the recipe video at <https://fresh.co.nz/2017/10/03/new-potato-salad/>

Ingredients

700g small new season NZ potatoes

300g frozen peas or baby peas

2 rashers bacon, streaky

1 bunch fresh mint leaves, half chopped

1/3 cup aioli or mayo

1/3 cup natural yoghurt

1 lemon, juice and zest

Salt and pepper

Method

1. Bring a large saucepan of salted water to the boil. Add the new potatoes along with a few sprigs of mint to the water and boil for 8-10 minutes or until tender. Add the peas for the final minute of cooking. Drain then set aside.
2. Meanwhile fry the bacon in a saucepan on high heat, until golden brown and crisp. Remove from the heat and chop into small pieces. Set aside.
3. In a small bowl mix the aioli/mayo, yoghurt, lemon juice and zest, chopped mint leaves, salt and pepper until combined. Taste and check for seasoning.
4. In a large bowl carefully mix the creamy dressing into the potatoes and peas. Garnish with crispy bacon pieces and extra mint leaves. Can be served hot or cold.

