

**Product Spotlight:
Free-Range Eggs**

Keep your eggs in the cardboard container they came in. This will prevent them from losing moisture and absorbing the flavours of other foods in the fridge. The carton can be disposed of in your compost bin after the labels are removed!



Crispy Bacon Potato Salad with Boiled Eggs

Baby potatoes roasted, tossed with fresh celery, snow peas, corn kernels, dill and a creamy mustard potato salad dressing, served with boiled eggs and crispy bacon pieces.



30 minutes



2 servings



Pork

Separate it!

*If you have fussy eaters, we understand!
Simply separate all the elements on their
plate and serve the potato salad dressing
on the side for them to dip into as they
please.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	53g	65g

FROM YOUR BOX

BABY POTATOES	500g
BABY COS LETTUCE	1
CELERY STICK	1
SNOW PEAS	150g
CORN COB	1
STREAKY BACON	100g
FREE-RANGE EGGS	6-pack
POTATO SALAD DRESSING	1 packet
DILL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

frypan, saucepan, oven tray

NOTES

Add extra flavour to your potatoes by roasting them in dried herbs such as rosemary, thyme, or oregano, or a spice such as paprika.



1. ROAST THE POTATOES

Set oven to 220°C and bring a saucepan of water to a boil.

Halve potatoes. Toss on a lined oven tray with **oil, salt and pepper** (see notes). Roast for 20–30 minutes until golden and tender.



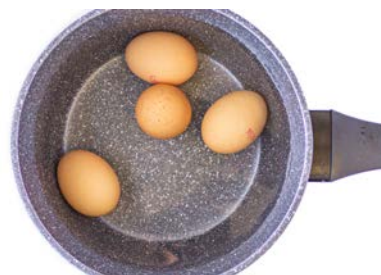
2. PREPARE THE INGREDIENTS

Roughly chop lettuce. Thinly slice celery. Trim and slice peas and remove corn cobs from kernels. Add to a large bowl as you go. Cut bacon into batons.



3. CRISP THE BACON

Add bacon to a frypan over medium-high heat. Cook for 6–8 minutes, turning occasionally, until crispy.



4. BOIL THE EGGS

Bring a medium saucepan of water to the boil. Add eggs (use to taste) and cook for 6–8 minutes. Cool under running cold water. Peel and quarter.



5. TOSS THE POTATOES

Add **2 tsp water** to dressing to loosen. Roughly chop dill (reserve some for garnish). Add to bowl with prepared ingredients, along with roasted potatoes. Toss well combine. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide potato salad among shallow bowls. Top with crispy bacon and boiled eggs. Garnish with reserved dill.



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