

Bacon & Potato Salad

Bacon and potatoes are a great combination, but if you want to go veggie, leave the bacon out and you will still love. What makes this potato salad so easy is there is no peeling of the potatoes required. Combine rich Greek yogurt with some mayonnaise for a great salad dressing.

2 pounds	small new red potatoes	1 pinch	Pepper to taste
3 large	eggs, hard boiled	3 Tablespoons	flat leaf parsley, chopped
5 slices	bacon, chopped	2 Tablespoons	fresh dill, chopped + dill sprigs for garnish
½ cup	mayonnaise	2 stalks	celery ribs, diced
¼ cup	Greek yogurt	¼ cup	pickles (bread & butter or dill), chopped
1 Tablespoon	lemon juice		
½ teaspoon	paprika		
½ teaspoon	salt		

- 1 Add potatoes to a large pot, fill with water and bring to a boil. Reduce heat to a simmer and cook 10 to 12 minutes or just until tender. Drain and set aside to cool. Place eggs in a saucepan with 1" cold water covering them. Cook on medium heat just until eggs begin to boil. Cover saucepan and remove from heat. Let sit 12 minutes and then run cold water over eggs. Remove from water and set aside to cool further.
- 2 While potatoes are cooking, cook bacon in skillet over medium-high heat until crisp. Drain on paper towels until cool and crumble.
- 3 In a small bowl, combine mayonnaise, Greek yogurt, lemon juice, paprika, salt & pepper.
- 4 Cut potatoes into 1" pieces. Peel and chop eggs. Add potatoes and eggs to large bowl with pickles, parsley, dill and half of bacon crumbles. Dress with mayonnaise mixture and place in presentation bowl. Sprinkle with paprika and remaining bacon crumbles and garnish with dill sprigs.

Servings: 6

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Total Time: 25 minutes

Nutrition Facts

Nutrition (per serving): 396 calories, 214 calories from fat, 23.8g total fat, 133.2mg cholesterol, 705mg sodium, 1018.1mg potassium, 35.3g carbohydrates, 2.9g fiber, 2.9g sugar, 10.9g protein.

Source

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