



# Bacon and Mustard Potato Salad with Spring Onion

Special Sides 25 Minutes

1A



Salad Potatoes



Bacon Lardons



Mayonnaise



Wholegrain Mustard



Spring Onion

## Before you start

All our fruit and veggies need a little wash before you use them.

## Cooking tools, you will need:

Saucepan, Chopping Board, Sharp Knife, Colander, Frying Pan and Serving Bowl.

## Ingredients

	Quantity
Salad Potatoes**	1 large pack
Bacon Lardons**	60g
Mayonnaise <b>8</b> ) <b>9</b> )	2 sachets
Wholegrain Mustard <b>9</b> )	1 pot
Spring Onion**	2

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>341g</b>	<b>100g</b>
Energy (kJ/kcal)	1425 /341	419 /100
Fat (g)	14	4
Sat. Fat (g)	3	1
Carbohydrate (g)	44	13
Sugars (g)	5	2
Protein (g)	11	3
Salt (g)	1.61	0.47

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

**8)** Egg **9)** Mustard

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

## Contact

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 You can recycle me!



1



2



3



## Cook the Potatoes

**a)** Bring a medium saucepan of **water** to the boil with 0.5 tsp of **salt**.

**b)** Halve the **potatoes** (quarter any larger ones).

**c)** Pop the **potatoes** into the boiling water and simmer until tender, 15-20 mins. **TIP:** The potatoes are cooked when you can easily slip a knife through.

**d)** Once cooked, drain the **potatoes** in a colander and set aside for 5 mins (or more if you've got time) to cool slightly.

## Fry the Bacon Lardons

**a)** Meanwhile, heat a drizzle of **oil** in a small frying pan on medium-high heat (no oil).

**b)** Once the pan is hot, add the **bacon lardons** and stir-fry until golden brown, 3-4 mins. **IMPORTANT:** Cook the bacon lardons throughout.

**c)** Once golden, transfer the **bacon lardons** into a medium serving bowl using a slotted spoon.

**d)** Add the **mayo** and **wholegrain mustard** to the **bacon** bowl and mix together.

**e)** Trim the **spring onions** and thinly slice. Add **half** the **spring onion** to the bowl with the **mayo** etc and mix again.

## Finish and Serve

**a)** Add the **potatoes** to the bowl with the **mustard mayo**, season with **salt** and **pepper** and mix together.

**b)** Sprinkle the remaining **spring onion** on top.

Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.