

Classic Potato Salad



Preparation time: 23 mins

Serves: 6 people

User Rating: ★★★★★

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Categories: Quick & Easy, Pantry and Fridge Staples, Dinner Recipes, Lunch Recipes, Entertaining

Tender potatoes and boiled eggs: can you name a better combo?

Familiar yet complex flavours. Healthy, nutrient-dense ingredients. It's an easy family classic elevated. Keep scrolling to see our take on the classic potato salad.



Ingredients

Dressing

- ½ cup mayonnaise
- 1 Tbsp lemon juice
- 2 tsp red wine vinegar
- 1 Tbsp Dijon mustard

- 2 tsp caster sugar

Potato Salad

- 700g baby potatoes
- 5 eggs
- 1 Tbsp olive oil
- 200g bacon rashers, rind removed, chopped
- 1 small red onion, finely chopped
- 1 bunch chives, chopped
- ¼ cup roughly chopped dill
- Cracked pepper and sea salt flakes

Method

Dressing

1. Make dressing by whisking all ingredients in a bowl. Cover and refrigerate.

Potato Salad

1. Wash potatoes and place in a microwave-safe bowl. Do not dry potatoes. Cover with wet paper towel or microwave-safe plastic wrap. Microwave on high for 7-8 minutes or until tender when pierced with a knife.
2. Place in cold water to cool. Drain. Cut in half or small pieces if the potatoes are large.
3. Place the eggs in a saucepan of cold water. Place the pan over medium heat, and bring to a gentle simmer, gently stirring the eggs constantly in a clockwise direction. The movement of the water helps to centre the yolks.
4. Simmer the eggs for 5 minutes for medium boiled eggs for 8 minutes if you want them firmer. Use a slotted spoon to remove the egg from the water. Transfer to a bowl filled with ice to cool. Peel and cut into slices. Set aside.
5. Heat oil in a large, frying pan over medium heat. Add bacon. Cook, stirring for about 5 minutes or until golden. Remove from the pan and drain on paper towel.
6. Reserve a tablespoon each of chives and dill for garnish. Combine potatoes, bacon, onion, remaining chives, remaining dill and half of the egg slices.
7. Pour ¾ of the dressing over the salad and stir gently until combined. Arrange remaining egg slices in salad. Drizzle with remaining dressing.
8. Serve sprinkled with reserved chives and dill. Season with cracked pepper.

Notes

- Boiled eggs and croutons can be made a day ahead. Want to make the perfect boiled eggs every time? Follow [these tips](#).
- Microwaving potatoes helps to keep potatoes in one piece without splitting and losing skins. You can steam or boil being careful not to overcook. Cutting potatoes after cooking also helps keep their shape.

Nutritional Information

| | | | | | | | | |
|--------------|-------------------|---------|-----------|---------------|---------------|---------------|--------|-----------|
| Serving size | Energy | Protein | Total fat | Saturated fat | Carbs (total) | Carbs (sugar) | Sodium | Vitamin D |
| 250g | 1380kJ 330kcal | 19g | 18.1g | 4.4g | 23.6g | 8.3g | 969mg | 3.4µg |

All nutrition values are per serve.