



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 8) 9)	2 sachets
Wholegrain Mustard 9)	1 pot
Spring Onion**	2

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	341g	100g
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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Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

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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.