Honeyed Bacon Roast Potato Salad

EASY • 1 HOUR

What is a feast without potatoes? We've added a moreish honey-roasted bacon crumble to golden roasted baby potatoes and dressed it in a creamy honey mustard dressing.

The ultimate sweet-salty, crunch-creamy combination. You're welcome!



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	15 mins	45 mins	4-6

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Ingredients

Honeyed Bacon
- 200g streaky bacon
- 2 tablespoon Capilano Pure Honey, warmed

Potato Salad
- 1.2kg baby potatoes, halved
- ¼ cup extra virgin olive oil
- ¼ cup Capilano Pure Honey
- ¼ cup Japanese mayonnaise
- 2 tsp flaked sea salt
- 1 tbsp seeded mustard
- 1 tbsp chilli sauce
- 2 tsp apple cider vinegar
- Salt and pepper to taste
- 3 hard boiled eggs, sliced
- 2 cups mixed salad leaves

Method

1. To make the honeyed bacon, place your oven rack in the middle position and preheat oven to 180°C (fan forced). Line two baking trays with parchment paper.

2. Brush bacon on each side honey, transfer to baking sheet and bake for 8-10 minutes until dark golden. Drain on paper towel and set aside to cool completely then break into 3cm pieces.

3. Bring a large pot of salted water to the boil and par-cook the potatoes for 10 minutes until just starting to soften. Drain potatoes well and transfer to second baking tray. Toss with olive oil, salt and pepper and bake for 25-30 minutes until golden brown and crispy.

4. While the potatoes are cooking, prepare dressing. In a bowl combine honey, mayonnaise, mustard, chilli sauce and apple cider vinegar, mix until well combined, then add salt and pepper to taste.

5. When the potatoes are cooked, set aside to cool slightly, then toss with rocket leaves and a few tablespoons of the dressing. Top with honey roasted bacon, sliced boiled eggs and serve with remaining dressing.

6. PREP AHEAD: This dish is best served on day of cooking. Dressing can be prepared up to a week in advance and stored in an airtight container.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

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