

## Potato, Bacon & Egg Christmas Salad

Prep: 20 min Cooking: 15 min

Serves: 6

## Ingredients

- 4 Pace Farm eggs
- 5kg (small) potatoes
- 2 teaspoons olive oil
- 200g bacon rashers, trimmed, cut into thin strips
- 2/3 cup (170g) whole egg mayonnaise
- 1/2 lemon, juiced
- 1/3 cup chopped fresh dill
- Salt & freshly ground pepper

## Method

- 1. Cover the potatoes with water and bring to the boil. Drain and set aside.
- 2. Boil the Pace Farm eggs on a medium heat and then peel.
- 3. Fry bacon until golden.
- 4. Mix the lemon juice, dill, salt and pepper and mayonnaise together.
- 5. Halve the potatoes and place them into a bowl. Add the bacon.
- 6. Add the chopped Pace Farm egg and toss together with the mayonnaise mixture.