



# UCCOOK

## Jalapeño & Bacon Potato Salad

with fresh bell pepper

**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

**Quick & Easy:** Serves 3 & 4

**Chef:** Hellen Mwanza

**Wine Pairing:** Strandveld | Pofadderbos Sauvignon Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	818kJ	6670kJ
Energy	196kcal	1595kcal
Protein	8g	65.3g
Carbs	9.3g	75.6g
of which sugars	2.7g	22.1g
Fibre	1.2g	9.9g
Fat	14.2g	115.9g
of which saturated	4.5g	36.3g
Sodium	360.9mg	2941.3mg

**Allergens:** Sulphites, Gluten, Wheat, Cow's Milk, Allium

**Spice Level:** Hot

Eat Within 3 Days

## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
750g	1kg	Baby Potatoes <i>rinse &amp; cut in half</i>
450g	600g	Diced Pork Bacon
120g	160g	Corn
2	2	Bell Peppers <i>rinse, deseed &amp; cut 1½ [2] into strips</i>
60g	80g	Salad Leaves <i>rinse &amp; roughly shred</i>
120g	160g	Cheddar Cheese <i>roughly dice</i>
30g	40g	Sliced Pickled Jalapeños <i>drain &amp; roughly chop</i>
150ml	200ml	Mayo
15g	20g	Crispy Onion Bits

## From Your Kitchen

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Oil (cooking, olive or coconut)

Seasoning (Salt & Pepper)

Water

- 1. BABY TATERS** Place the baby potatoes in a pot of salted water. Bring to a boil and cook until soft, 20-25 minutes. Drain, season, and cover.
- 2. CHARRED AND CRISPY** Place a pan over medium-high heat. When hot, add the bacon and fry until browned and crispy, 4-6 minutes (shifting occasionally). Add the corn and fry until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan and set aside.
- 3. ALMOST THERE** When the potatoes are done, toss through the pepper, salad leaves, cheese, jalapenos (to taste), bacon and corn, mayo, and seasoning.
- 4. DINNER IS SERVED** Dish up the bacon potato salad and top with the crispy onion bits.