



# UCCOOK

## Crispy Bacon Potato Salad

with a creamy mustard dressing

**Hands-on Time:** 30 minutes

**Overall Time:** 40 minutes

**Simple & Save:** Serves 1 & 2

**Chef:** Jenna Peoples

**Wine Pairing:** Zevenwacht | Zeven Rosé

### Nutritional Info

	Per 100g	Per Portion
Energy	552kJ	3348kJ
Energy	132kcal	801kcal
Protein	6.1g	36.9g
Carbs	10g	62g
of which sugars	1.7g	10.5g
Fibre	1g	6.2g
Fat	7g	42.7g
of which saturated	2.5g	15.2g
Sodium	250mg	1520mg

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

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
250g	500g	Baby Potatoes <i>rinse</i>
4 strips	8 strips	Streaky Pork Bacon
50g	100g	Corn
100g	200g	Cucumber <i>rinse &amp; roughly dice</i>
20g	40g	Green Leaves <i>rinse</i>
3g	5g	Fresh Chives <i>rinse &amp; finely chop</i>
80ml	160ml	Creamy Mustard <i>(75ml [150ml] Low Fat Plain Yoghurt &amp; 5ml [10ml] Wholegrain Mustard)</i>

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Paper Towel

**1. BABY POTATOES** Preheat the oven to 200°C. Place the baby potatoes in a pot of salted water. Bring to a boil and cook until easily pierced with a fork but still firm, 10-15 minutes. Drain the potatoes. Spread them on a lightly greased roasting tray. Using a fork, gently press down, splitting the skin, but keeping them in one piece. Drizzle over some oil and season. Roast in the hot oven until crispy, 25-30 minutes. Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

**2. CRISPY BACON** Place a pan over medium-high heat. When hot, add the bacon strips and fry until browned and crispy, 1-2 minutes per side. Remove from the pan and drain on paper towel. Roughly chop the bacon and set it aside.

**3. CHARRED CORN** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

**4. SENSATIONAL SALAD** To a bowl, add the cucumber, the bacon, the corn, the green leaves and ½ the chives. Season and mix well. Place the creamy mustard in another small bowl. Loosen with water in 5ml increments until drizzling consistency.

**5. NEXT-LEVEL NOSH** Plate up the crispy potatoes. Top with the bacon salad. Drizzle over the creamy mustard dressing and garnish with the remaining chives. Tuck in, Chef!