



UCCOOK

Jalapeño & Bacon Potato Salad

with fresh bell pepper

Hands-on Time: 15 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 1 & 2

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:

Serves 1	[Serves 2]	
250g	500g	Baby Potatoes <i>rinse & cut in half</i>
150g	300g	Diced Pork Bacon
40g	80g	Corn
1	1	Bell Pepper <i>rinse, deseed & cut ½ [1] into strips</i>
20g	40g	Salad Leaves <i>rinse & roughly shred</i>
40g	80g	Cheddar Cheese <i>roughly dice</i>
10g	20g	Sliced Pickled Jalapeños <i>drain & roughly chop</i>
50ml	100ml	Mayo
5g	10g	Crispy Onion Bits

From Your Kitchen

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, 15-20 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, 3-4 minutes (shifting occasionally). Add the corn and fry until lightly charred, 3-4 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.