



# Bacon and Egg Potato Salad

## Ingredients

- 1½ lbs fingerling potatoes
- 1¼ tsp kosher salt, divided
- ½ lb slab bacon, diced small
- 2 tbsp red wine vinegar
- ¾ cup Greek yogurt
- 3 tbsp whole grain mustard
- 6 scallions, thinly sliced (on the bias)
- 1 small red onion, finely diced
- 1 tbsp granulated sugar
- ¼ tsp freshly cracked black pepper
- 2 large hard-boiled eggs, chopped

## Instructions

### 1. Cook the Potatoes:

Place potatoes in a medium saucepan and cover with cold water. Add 1 tsp salt, bring to a boil, then reduce heat and simmer until fork-tender, about 15 minutes.

### 2. Cook the Bacon:

While the potatoes are boiling, sauté diced bacon in a skillet over medium-low heat until crispy, about 12 minutes. Transfer to a paper towel-lined plate.

### 3. Cool and Cut the Potatoes:

Drain the cooked potatoes (do not rinse). Spread them on a baking sheet and let cool for 6–8 minutes. Once cooled slightly, cut them into quarters.

### 4. Make the Dressing:

In a large mixing bowl, whisk together:

- 2 tbsp red wine vinegar
- ¾ cup Greek yogurt
- 3 tbsp whole grain mustard
- 6 sliced scallions
- 1 small diced red onion
- 1 tbsp sugar
- Remaining ¼ tsp salt
- ¼ tsp black pepper

### 5. Combine:

Add the cooled potatoes to the bowl along with the crispy bacon and chopped hard-boiled eggs. Gently fold everything together until evenly coated.

### 6. Serve:

Enjoy the salad at room temperature, or chill slightly before serving.

