

# POTATO SALAD WITH ROASTED RED PEPPERS AND BACON

<https://www.food.com/recipe/potato-salad-with-roasted-red-peppers-and-bacon-146116>

## DIRECTIONS

1. Cook the potatoes in boiling salted water until JUST fork-tender (about 25-30 minutes).
2. In the meantime while the potatoes are cooking, whisk together the lemon juice and vinegar.
3. Drain the potatoes; cool slightly, then cut into about 3/4-inch pieces.
4. Drizzle with the lemon/vinegar mixture.
5. Cover and chill for about 2 hours or more, or until cold.
6. In a small bowl whisk together the mayo, sour cream and Dijon mustard (can double the mixture if desired).
7. After the potatoes are chilled, mix in the onions, fresh parsley and chopped roasted red peppers, chopped bacon, salt and black pepper; toss well to combine.
8. Pour over the dressing and mix to combine.
9. Season with more salt and pepper if desired; cover and refrigerate for a minimum of 4 hours.

## INGREDIENTS

UNITS: **US**

3	lbs red potatoes (peeled and cut in half or quarters, depending on the size of potato)
5 - 6	slices <b>bacon</b> , cooked to very crisp and crumbled
2	tablespoons <b>white vinegar</b>
2	tablespoons <b>fresh lemon juice</b>
3 - 4	<b>green onions</b> , chopped (can use red onions in place of green)
2/3	cup <b>mayonnaise</b>
1/4	cup <b>sour cream</b>
2	tablespoons chopped <b>fresh parsley</b>
1	tablespoon <b>Dijon mustard</b>
3/4 - 1	cup roasted red pepper (use purchased red peppers from a jar, drained and chopped)
	salt and black pepper

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