

IRISH YOGURTS 

CLONAKILTY

CRISPY POTATO SALAD





Crispy Potato Salad

Recipe by Chef Kevin Dundon

Ingredients

- 1kg baby potatoes
- 150g smoked bacon lardons
- 4 tbsp Irish Yogurts Clonakilty Fat Free Natural Live Yogurt
- 1 tsp Dijon mustard
- 1 green pepper, finely diced
- 1 cucumber, finely diced
- 1 red onion, finely diced
- 1 tbsp chives, chopped
- Salt and pepper

Directions

- Preheat the oven to 225-250°C or the highest temperature your oven can reach.
- Boil the baby potatoes in a large saucepan with salted water for 15 -25 minutes until just tender. Remove from the heat and place on your baking tray
- Crush the potatoes using a masher or a spoon and dot with butter, salt and pepper. Place the potatoes in the oven and roast for 15-20 minutes until coloured and very crunchy
- In the meantime, Heat a frying pan over medium high heat and cook the smoked bacon lardons in a little oil until crispy
- Then, in a bowl combine the yogurt, mustard, green pepper, cucumber, red onion and chives. Check the seasoning and add the cooked crispy bacon pieces. Keep aside
- Once the potatoes are crispy, remove from the oven. Set aside to cool for 5 minutes. Add the crushed potatoes to the bowl and toss to combine the flavours
- Enjoy while warm or cool