

Less than 45 minutes

Serves 6-7 (as a side)

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Ingredients:

- 1kg baby potatoes, washed and halved
- Olive oil, for roasting and drizzling
- Salt and milled pepper
- 3-6 eggs
- 1 packet (200g) streaky bacon
- 3 heads cos lettuce, leaves separated
- Parmesan shavings, for serving

Dressing:

- $\frac{3}{4}$  cup (180ml) creamy mayonnaise
- 1 Tbsp (15ml) wholegrain mustard
- 6 anchovy fillets, chopped
- Juice (30-60ml) of  $\frac{1}{2}$ -1 lemon
- 1 clove garlic, grated
- Handful dill, chopped
- $\frac{1}{4}$  cup (30g) parmesan, finely grated

Method

1. Preheat oven to 200°C.
2. Toss potatoes with oil and seasoning, and roast until golden (25-30 minutes), tossing three times during cooking.
3. Boil eggs for 6-7 minutes (soft-boiled).
4. Fry bacon until crispy.
5. Remove potatoes from oven and cool.
6. Whisk dressing ingredients together and toss through potatoes.

7. Place lettuce leaves in a bowl or platter and scatter potatoes over.
8. Top with bacon, eggs and parmesan shavings.
9. Serve dressed with a little olive oil.

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