

Roasted Red Potato Salad

Serves 8

Very good, very easy, very normal potato salad

Ingredients:

3 pounds red potatoes cut into bite-size pieces

1 tablespoon olive oil (or vegetable oil)

3 hard-boiled eggs, sliced

½ stalk celery, chopped

¼ cup chopped green onions

½ teaspoon dill

½ teaspoon mustard

4 slices bacon, cooked and chopped

1 cup mayonnaise

Salt and ground black pepper to taste

1. Preheat oven to 375°
2. Toss potato pieces with oil until coated and then spread onto a baking sheet.
3. Roast in the preheated oven until tender, about 45 minutes, scrapping off sheet occasionally to prevent sticking.
4. Place potatoes, eggs, celery, green onion, bacon, dill and mustard in a large bowl and toss/stir gently to combine.
5. Add mayonnaise and stir gently to combine
6. Season with salt and pepper to taste.
7. Cover and refrigerate for at least one hour (overnight is better)