



## Family-Style Side: Fingerling Potato Salad

with Bacon, Snap Peas & Creamy Dressing



30-40min



2 Servings

For this family-sized salad, we quickly fry bacon to give it a delightful, meaty crunch. It's the ideal topping for this snap pea and fingerling potato salad tossed in a creamy mustard dressing. Bring it to your next summertime cookout and watch it quickly disappear! (2p-plan serves 4; 4p-plan serves 8)



## What we send

- 2 (½ lb) fingerling potatoes
- 4 oz snap peas
- 1 shallot
- 1 oz mayonnaise <sup>3,6</sup>
- ½ oz whole-grain mustard <sup>17</sup>
- 1 oz sour cream <sup>7</sup>
- 4 oz pkg thick-cut bacon
- ¼ oz fresh dill

## What you need

- red wine vinegar (or apple cider vinegar) <sup>17</sup>
- kosher salt & ground pepper

## Tools

- medium saucepan
- medium nonstick skillet

## Allergens

Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 330kcal, Fat 17g, Carbs 29g, Protein 14g



### 1. Prep potatoes & peas

Halve **potatoes** lengthwise.

Trim stem ends from **snap peas**, then thinly slice lengthwise.



### 2. Boil potatoes & peas

Place **potatoes** and **1 tablespoon vinegar** in a medium saucepan with enough **salted water** to cover by 1 inch; bring to a boil. Simmer over medium heat until potatoes are tender but not falling apart, 12-15 minutes. Add **peas**; cook until bright green and crisp-tender, about 1 minute. Drain vegetables, then rinse under cold water. Set aside to dry until step 6.



### 3. Make dressing

Meanwhile, finely chop **shallot**. Add to a large bowl along with **mayonnaise**, **mustard**, and **sour cream**; whisk to combine. Season to taste with **salt** and **pepper**.



### 4. Fry bacon

Place **bacon** in a medium nonstick skillet. Cook over medium-high heat until fat is rendered and bacon is crisp, 3-4 minutes per side. Transfer to a paper towel-lined plate.



### 5. Finish & serve

Finely chop **dill fronds and tender stems**. Add to bowl with **dressing** along with **potatoes and peas**. Gently toss to combine, then season to taste with **salt** and **pepper**.

Serve **fingerling potato salad** with **bacon** crumbled over top. Enjoy!



### 6. Rate your plate!

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