



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 ^{3,6}
- 1 oz whole-grain mustard ¹⁷
- 1 oz sour cream ⁷
- 4 oz pkg thick-cut bacon
- ¼ oz fresh dill

What you need

- red wine vinegar (or apple cider vinegar) ¹⁷
- 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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.