

DINNERLY



Big Sides: Fireworks Salad

with Bacon, Potatoes, Cheddar & Ranch



30-40min



2 Servings

Life is too short to eat dull potato salad. This family-sized side serves 4 for the 2-person plan and 8 for the 4-person plan. It's fully loaded with crispy bacon, crunchy celery, hard-boiled eggs, and a creamy ranch dressing. We're pretty sure that this tasty salad will help make for an explosive 4th of July! Even if it's just you and televised fireworks. We've got you covered!

WHAT WE SEND

- 1 russet potato
- 4 oz pkg thick-cut bacon
- garlic (use 1 large clove)
- 5 oz celery
- 2 pieces cheddar ⁷
- 2 oz mayonnaise ^{3,6}
- ranch seasoning (use 2¼ tsp) ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- 4 large eggs ³
- apple cider vinegar (or white wine vinegar)
- olive oil

TOOLS

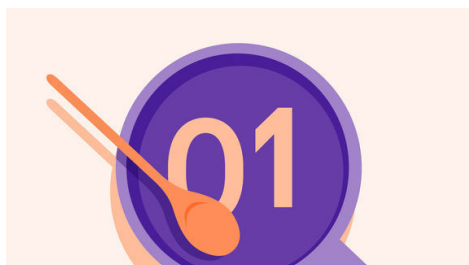
- medium saucepan
- medium skillet
- box grater

ALLERGENS

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

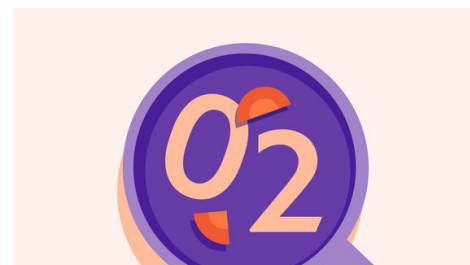
NUTRITION PER SERVING

Calories 490kcal, Fat 34g, Carbs 23g, Protein 24g



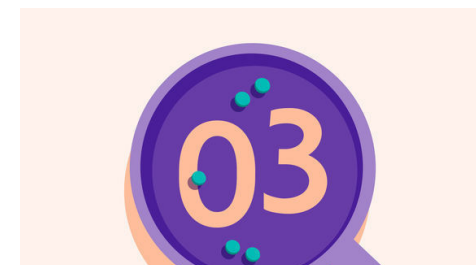
1. Cook potatoes

Scrub **potato**, then cut into ½-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Cook until easily pierced with a fork, 5–7 minutes. Drain potatoes, then rinse under cold water and drain well again. Lay potatoes in a single layer on a plate; place in freezer to chill, 8–10 minutes.



2. Cook eggs

Add **4 cups water** to same saucepan; bring to a boil. Carefully add **4 large eggs** and cook for 10 minutes. Immediately drain and return eggs to saucepan. Shake to gently crack shells, then fill saucepan with ice water. Let stand until step 5.



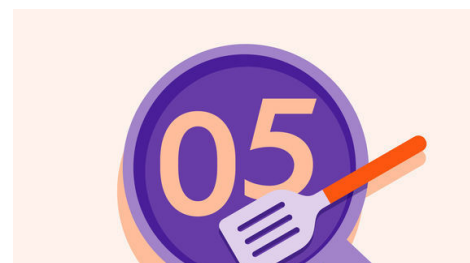
3. Prep ingredients

Place **bacon** in a medium skillet and set over medium-high heat. Cook until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate. Finely chop **1 teaspoon garlic**. Trim ends from **celery**, then thinly slice. Coarsely grate **all of the cheddar** on the large holes of a box grater (or finely chop).



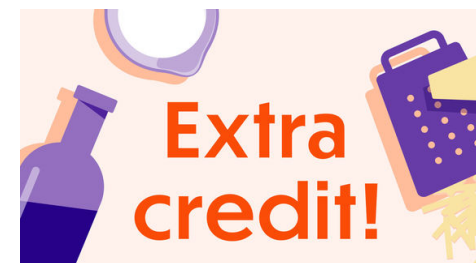
4. Make ranch dressing

In a large bowl, stir to combine **chopped garlic**, **mayonnaise**, **2¼ teaspoons ranch seasoning**, **2 teaspoons vinegar**, and **2 tablespoons each of water and oil**. Season to taste with **salt and pepper**. Add **chilled potatoes** to **ranch dressing**, stirring vigorously and lightly mashing with a spoon until combined.



5. Assemble salad & serve

Peel **eggs**, then coarsely chop. Coarsely chop **bacon**. Transfer **celery**, **eggs**, and **half of the chopped bacon** to bowl with **potatoes and dressing**, stirring to combine. Just before serving, garnish **potato salad** with **cheddar** and **remaining bacon**. Enjoy!



6. Make it ahead!

Cook and assemble all of the potato salad ingredients (except the bacon, we want it to be crispy!) the day before. Just before serving, cook the bacon and crumble over top.