

SIDE DISH

Warm Bacon Potato Salad

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
45 min	15 min	30 min	4	\$1.35	370 kcal



Warm Bacon Potato Salad is a gluten free and dairy free recipe with 4 servings. For \$1.35 per serving, this recipe covers 15% of your daily requirements of vitamins and minerals. One portion of this dish contains about 10g of protein, 14g of fat, and a total of 370 calories.

Ingredients

- ☐ 6 slices bacon slices, chopped
- ☐ ¼ cup freshly chopped dill leaves, plus more for garnish
- ☐ 1 tablespoon coarse-grained mustard
- ☐ 2½ pounds red potatoes, diced into 1-inch cubes
- ☐ 1 tablespoon sugar
- ☐ 4 servings Freshly ground black pepper
- ☐ 2 cloves garlic, chopped
- ☐ 1 medium red onion, diced
- ☐ 4 servings Salt
- ☐ ½ cup white wine vinegar

EQUIPMENT Bowl, Frying pan, Paper towels, Pot, Aluminum foil

Method

- 1 Mix all the ingredients together in a small bowl and set aside.
- 2 Add potatoes to pot of salted cold water. Bring to a boil, over high heat, then reduce heat to a simmer and cook for 20 minutes until tender.
- 3 Drain and place in a large bowl. Cover with foil to keep warm, if necessary.
- 4 Add bacon to large saute pan and cook until crisp over medium heat.
- 5 Remove to a paper towel-lined sheet tray and reserve.
- 6 Add onion, dash of pepper and garlic to bacon grease and saute until tender, about 3 minutes.
- 7 Add vinaigrette to vegetables.
- 8 Let cook until reduced and thickened, about 2 to 3 minutes.
- 9 Add potatoes, dill and bacon to the pan and toss to coat with dressing. Allow to cook for 3 minutes. Season, to taste, with salt and pepper.
- 10 Transfer potato salad to a serving platter and sprinkle with chopped fresh dill.

Nutrition per serving

370	10 g	14 g	52 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			4.5 g · 28% of daily needs
Fibre			5.6 g · 22% of daily needs
Sugar			7.9 g · 9% of daily needs
Sodium			510 mg · 22% of daily needs
Cholesterol			21.8 mg · 7% of daily needs
Vitamin C			29.5 mg · 36% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/warm-bacon-potato-salad-148474