Quick Pickle and Roasted Potato Salad



What You'll Need

› 2lbs baby potatoes, halved
› 500ml Red Sun Farms Quick Pickles, drained.
› 65 grams cooked bacon, chopped
› 2 tbsp fresh dill, chopped
› ¼ cup light mayonnaise
› ¼ cup light plain Greek yogurt
› Juice and zest of ½ lemon
› 1 tbsp Dijon or horseradish mustard
› 1 tbsp cider vinegar
› ¼ cup vegetable oil
› Salt and pepper to taste

Directions

- **Roast Potatoes:** Toss potatoes valves in oil and season with salt and pepper. Lay out in a roasting pan. Roast until tender and golden brown. 400 degrees, 25-35min. Set aside to cool to room temp.
- **Prepare Dressing:** In a small bowl, combine, mayo, yogurt, vinegar, mustard, dill, lemon zest, and juice. Season with salt and pepper to taste.
- **Assemble Salad:** In a large mixing bowl, combine the cooked potatoes and quick pickles. Pour the dressing over the salad and toss gently to coat evenly.
- **Chill:** cover the bowl and refrigerate for at least 1 hour to allow flavors to meld.
- **Serve:** Before serving, give the salad a gentle toss. Sprinkle with bacon and more chopped dill. Adjust seasoning if needed.
- Serve chilled as a side dish or on its own.