



# Creamy Potato Salad with Bacon

Ultimate Creamy Potato Salad with Crispy Bacon

## Recipe

### Ingredients:

2 lbs (900g) Yukon Gold potatoes, peeled and cubed

6 slices thick-cut bacon, cooked and crumbled

3 large eggs, hard-boiled and chopped

1/2 cup mayonnaise

1/4 cup sour cream

1 tablespoon Dijon mustard

1 tablespoon apple cider vinegar

1/4 cup finely chopped red onion

1/4 cup chopped fresh chives

Salt and pepper to taste

### Directions:

Place the cubed potatoes in a large pot and cover with cold water. Add a pinch of salt and bring to a boil. Cook for 10-12 minutes, or until the potatoes are tender but not mushy. Drain and let cool slightly.

In a large mixing bowl, whisk together mayonnaise, sour cream, Dijon mustard, apple cider vinegar, salt, and pepper.

Add the cooled potatoes, crumbled bacon, chopped eggs, red onion, and chives to the bowl. Gently fold everything together until well combined.

Taste and adjust seasoning if needed. Cover and refrigerate for at least 1 hour to allow the flavors to meld.

Serve chilled, garnished with extra chives and bacon if desired.

Prep Time: 20 minutes | Cooking Time: 15 minutes | Total Time: 1 hour 35 minutes (including chilling)

Kcal: 320 kcal | Servings: 6 servings