

This loaded potato salad makes an incredible side dish for a summer barbecue.



Peruvian Aji Pesto Potato Salad with Double Smoked Bacon

Yield: 6 servings

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes (+ 15 minutes cooling time)

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (Per Serving)
Heirloom baby potatoes, skin-on	2 lb	Calories 290
Slices double smoked bacon	6	Fat 11g
Cooked corn kernels	1 cup	Cholesterol 135mg
Shallots, thinly sliced	2	Sodium 350mg
Pitted black olives	1/2 cup	Carbohydrate 36g
SupHerb Farms Fusions® Aji Pesto	1/3 cup	Fiber 3g
Cilantro, chopped	1/3 cup	Sugars 3g
Lime juice	3 tbsp	Protein 12g
Olive oil	2 tbsp	DIETARY STATEMENTS
Hard-cooked eggs, quartered	4	Gluten Free, Dairy Free, Nut Free.
Smoked paprika	1/4 tsp	

PREPARATION

1. Preheat oven to 400°F. Cook potatoes in large pot of boiling salted water for 12 to 15 minutes or until tender. Let cool completely. Halve potatoes.
2. Meanwhile, lay bacon in single layer on parchment paper-lined baking sheet; bake for 10 to 15 minutes or until crispy and fat is rendered. Pat bacon dry with paper towel and chop coarsely.
3. Toss together potatoes, bacon, corn, shallots, olives, Aji Pesto, cilantro, lime juice and olive oil.

TO SERVE

Transfer to serving dish; arrange hard-cooked eggs on top. Dust with smoked paprika.

TIPS

If potatoes are large, quarter them before tossing in salad.