

Potato, Bacon & Egg Christmas Salad



This egg and potato salad is a delicious, wholesome dish made with fresh Pace Farm eggs, tender boiled potatoes, crispy bacon, and a creamy mayonnaise dressing. Brightened with lemon juice and fresh dill, it's perfect for lunches, family meals, or casual gatherings. The combination of soft potatoes, creamy eggs, and salty bacon delivers a satisfying balance of textures and flavours. Serve chilled or at room temperature for a versatile, flavour-packed salad everyone will enjoy.

Prep: 20 min

Cooking: 15 min

Serves: 6

Makes: 1

Ingredients

- 4 Pace Farm eggs
- 5kg (small) potatoes
- 2 teaspoons olive oil
- 200g bacon rashers, trimmed, cut into thin strips
- 2/3 cup (170g) whole egg mayonnaise
- 1/2 lemon, juiced
- 1/3 cup chopped fresh dill
- Salt & freshly ground pepper

Method

1. Cover the potatoes with water and bring to the boil. Drain and set aside.
2. Boil the Pace Farm eggs on a medium heat and then peel.
3. Fry bacon until golden.
4. Mix the lemon juice, dill, salt and pepper and mayonnaise together.
5. Halve the potatoes and place them into a bowl. Add the bacon.
6. Add the chopped Pace Farm peeled boiled eggs and toss together with the mayonnaise mixture.