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.

Notes

If you are making these in bulk, use Pace Farm’s peeled boiled eggs to save time and reduce waste.

Find more information here.