BLT Potato Salad

Turn over for the recipe...
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One of Britain’s favourite sandwiches, the BLT (Bacon, Lettuce and Tomato) reinvented into a salad, with none of the top 14 allergens in sight. Its bold flavours are the perfect accompaniment to a BBQ, yet it is so versatile that it also packs beautifully for a picnic or packed lunch.

Some younger children may prefer cherry tomatoes, just swap for your family’s favourites. The ingredients can be prepared and refrigerated up to 2 days ahead, and assembled in just 5 minutes when you need it. Just double the recipe to feed a crowd.

Ingredients, serves 4

- 600g new potatoes
- 4 thick rashers bacon
- 150g sundried or semi-dried tomatoes (*reserve the oil*)
- 100g mixed salad leaves
- Up to 2 tbsp olive oil
- 1 teaspoon apple cider or white wine vinegar

Method

- **Boil or steam** the new potatoes until tender, cool under running cold water and refrigerate until needed. Cut in half if required.
- **Grill** the rashers of bacon until crispy, and when cool, cut into 1cm strips

To assemble

- tip the salad leaves onto a serving dish or bowl
- add a layer of potatoes
- scatter on the tomatoes and bacon

To dress

- pour up to 2 tablespoons of reserved tomato oil into a small bowl with the vinegar – if necessary make up the volume of oil with olive oil. Mix thoroughly and drizzle over the salad. Serve immediately.

Note

- For a picnic or packed lunch, simply keep the tender salad leaves on top of your potatoes and tip it upside-down to serve. The dressing can be added to the container first to create a ready-dressed salad.