

Potato Egg and Bacon Salad



Serves	6 - 8
Prep time	40 minutes
Allergy / Intolerance	Artificial Additives , Artificial Colours , Glutamates , Preservatives , Salicylates , Wheat
Suitable for	Amines Challenge , Gluten Free , RPAH Elimination Diet - Amines Allowed , RPAH Elimination Diet – Very High Chemical
Meal type	Salad , Side Dish
Misc	Child Friendly , Pre-preparable , Serve Cold
Occasion	Barbecue , Casual Party

Ingredients

- 1kg Potatoes (peeled and quartered)
- 3 Eggs
- 6 Slices Preservative-free bacon
- 3 stalks Celery (finely sliced)
- 3 Spring onions (finely sliced)
- 5 tablespoons Mayonnaise (refer to basics page for recipes)
- Salt

Directions

1. Hard boil the eggs, peel, dice and put aside.
2. Dice the bacon and cook over medium heat in a frying pan until it becomes crispy. Transfer to a plate lined with paper towels to drain the fat.
3. While the bacon is cooking boil the potatoes in a large pot of salted water until just tender. Drain and transfer to a large salad bowl.
4. While the potatoes are still warm add the spring onions, celery, egg and bacon. Add the mayonnaise and mix well. Add more mayonnaise if necessary and season with salt.
5. Place in the fridge to chill before serving.

Note

Low Salicylates, Low Glutamates, Very High Amines

Refer to [basics page](#) for low salicylate mayonnaise recipes.