



The Gathered Green
ABN: 60 149 134 643
P: 0409 841 048
jane@thegatheredgreen.com.au

ASPARAGUS POTATO SALAD

Thank you to generationyfoodie.com for this recipe, and ohsheglows.com for the picture.

Serves 4

Ingredients

- 500 grams Dutch cream potatoes, washed and cut into 2cm chunks, skin on
- 200 grams nitrate free bacon
- 1 large shallot, diced
- 1 bunch asparagus, trimmed, washed and cut into 2cm slices
- Kernels off one corn cobb
- 5 fresh chive, chopped (approximately 2 – 3 tablespoons)
- 1 tablespoon Dijon mustard
- 1 tablespoon white wine vinegar
- 1 tablespoon extra virgin olive oil
- Salt and pepper to taste





The Gathered Green

ABN: 60 149 134 643

P: 0409 841 048

jane@thegatheredgreen.com.au



Method

Par boil potatoes until fork tender, approximately 10 to 12 minutes, depending on size. Drain, rinse with cold water and set aside.

In a large frying pan, sauté shallot with bacon on medium heat 4 to 5 minutes.

Add asparagus pieces and corn kernels and sauté for another 2 to 3 minutes.

In a small bowl, whisk together mustard, vinegar and oil.

In a large mixing bowl, combine potatoes, asparagus, corn, bacon, chives, and dressing mixture. Toss well to combine.

Season with salt and pepper.

Serve warm or cold.

Enjoy!

Jane

