

RECIPE | TOMATOES



# BLT POTATO SALAD

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flavor®



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**35 min**

**15 min** | **20 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

### For the salad:

- 1 dry pint** Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 10 strips** bacon
- 2** red onions, thinly sliced
- 2** heads romaine lettuce, roughly chopped
- 450g** miniature potatoes, halved, cooked & cooled
- 1 tbsp** olive oil
- 1 tsp** balsamic vinegar

### For the dressing:

- 3 tbsp** mayonnaise
- 1 tbsp** olive oil
- 1 tsp** Dijon mustard
- ½ lemon, juiced
- Salt & pepper, to taste

## DIRECTIONS

- Heat the oil in a nonstick frying pan over medium heat. Add the onions and cook for 5 minutes. Add the balsamic vinegar and cook until onions are caramelized. Remove from the pan and allow to cool.
- Cook bacon in the same pan to desired crispness then remove from pan and slice.
- For the dressing, mix all the ingredients together and season to taste.
- To assemble the salad, combine the tomatoes, lettuce, potatoes, onions and bacon on a large serving dish. Drizzle the dressing & serve.