



RECIPE | TOMATOES

BLT POTATO SALAD



15 min
PREP.



8



easy

35 min
20 min
COOKING

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

- 1 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.
- 2 Cook bacon in the same pan to desired crispness then remove from pan and slice.
- 3 For the dressing, mix all the ingredients together and season to taste.
- 4 To assemble the salad, combine the tomatoes, lettuce, potatoes, onions and bacon on a large serving dish. Drizzle the dressing & serve.

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