

Tasty Recipes for You to Try



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Potato Salad (with breakfast) Serves 4

Shared by:
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Ingredients:

5 red potatoes, cubed	Crumbled blue cheese
Olive oil	Equal portions sour cream and mayonnaise
Sea salt	Horseradish to taste
3 hard boiled eggs, chopped	Lemon zest
4 strips crisp cooked bacon, chopped	Juice of 1/2 a lemon
1/4 C. green onions	(reserve some blue cheese and bacon for garnish)
2 1/2 C. coarsely chopped spinach	

Directions:

1. Spread potato cubes evenly onto a cookie sheet. Drizzle with olive oil and sprinkle with sea salt. Put in oven and roast at 375 degrees until tender, turning at least once during the roasting time. Be careful not to allow potatoes to become mushy.
2. In a large mixing bowl, add chopped spinach and bacon, reserving 2-3 tablespoons for garnish. Remove potatoes from the oven and add to spinach and bacon mix, wilting the spinach. Allow to cool to room temperature. Once cooled, add green onions, chopped eggs and blue cheese (more or less cheese depending on your preference) reserving 2-3 tablespoons for garnish.
3. In a separate bowl, mix sour cream and mayonnaise together. Add horseradish, lemon zest and lemon juice. Mix well. Fold sauce into potato/spinach mixture. Garnish with remaining blue cheese and bacon.