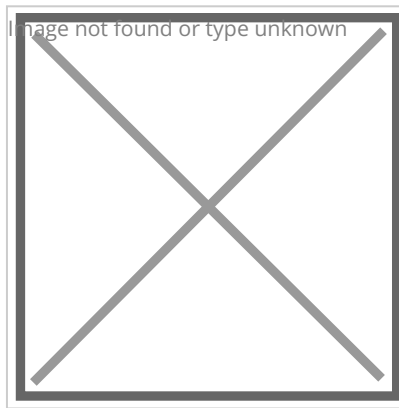


## Quick Pickle and Roasted Potato Salad

### What You'll Need

- 2lbs baby potatoes, halved
- 500ml Red Sun Farms Quick Pickles, drained.
- 65 grams cooked bacon, chopped
- 2 tbsp fresh dill, chopped
- ¼ cup light mayonnaise
- ¼ cup light plain Greek yogurt
- Juice and zest of ½ lemon
- 1 tbsp Dijon or horseradish mustard
- 1 tbsp cider vinegar
- ¼ cup vegetable oil
- Salt and pepper to taste



### Directions

- **Roast Potatoes:** Toss potatoes valves in oil and season with salt and pepper. Lay out in a roasting pan. Roast until tender and golden brown. 400 degrees, 25-35min. Set aside to cool to room temp.
- **Prepare Dressing:** In a small bowl, combine, mayo, yogurt, vinegar, mustard, dill, lemon zest, and juice. Season with salt and pepper to taste.
- **Assemble Salad:** In a large mixing bowl, combine the cooked potatoes and [quick pickles](#). Pour the dressing over the salad and toss gently to coat evenly.
- **Chill:** cover the bowl and refrigerate for at least 1 hour to allow flavors to meld.
- **Serve:** Before serving, give the salad a gentle toss. Sprinkle with bacon and more chopped dill. Adjust seasoning if needed.
- Serve chilled as a side dish or on its own.