

# Quick Pickle and Roasted Potato Salad

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Featuring crisp and flavorful Red Sun Farms Mini Cucumbers, this salad is a refreshing and tangy combination that pairs with any meal.

## Timing

Prep time	Total time	Skill level
45 min (plus 1hr chilling time)	1 hr. 45 min	Easy

## What You'll Need



2lbs baby potatoes, halved



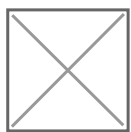
500ml Red Sun Farms Quick Pickles, drained.



65 grams cooked bacon, chopped



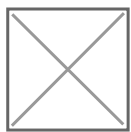
2 tbsp fresh dill, chopped



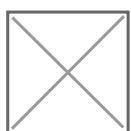
¼ cup light mayonnaise



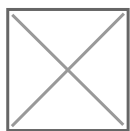
¼ cup light plain Greek yogurt



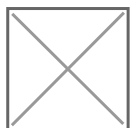
Juice and zest of ½ lemon



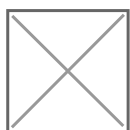
1 tbsp Dijon or horseradish mustard



1 tbsp cider vinegar



¼ cup vegetable oil



Salt and pepper to taste

## Directions

- **Roast Potatoes:** Toss potatoes cubes 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.