

Less than 30 minutes

Serves 6-8

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Ingredients:

- 1kg baby potatoes, washed and halved
- ¼ cup (60ml) melted butter
- 3 cloves garlic, sliced
- Salt and milled pepper
- ¼ cup (60ml) each mayonnaise and sour cream
- 2 Tbsp (30ml) lime or lemon juice
- 1 red chilli, chopped and deseeded
- 1 packet (200g) streaky bacon, diced and fried (optional)
- 2 spring onions, sliced
- Handful fresh coriander

Method:

1. Toss baby potatoes with melted butter, garlic, salt and milled pepper.
2. Place on a greased baking tray and roast at 180°C for about 18-25 minutes, turning regularly until golden.
3. Combine mayonnaise and sour cream, lime or lemon juice and red chilli.
4. Toss through crispy potatoes.
5. Add streaky bacon, spring onion and fresh coriander to salad.
6. Serve with a main of your choice.