

CREAMY AVOCADO & MAYO POTATO SALAD



Serves 6-8



Prep Time 15 minutes



Cook Time 20 minutes



INGREDIENTS

- 700g bag baby gourmet potatoes (perla)
- 4 rashers streaky bacon, cut into small pieces
- 3 spring onions, chopped
- 1 ripe avocado
- ½ cup **Eta Thick & Creamy Mayonnaise**
- Juice of ½ lemon or to taste

METHOD

1. Wash and cook potatoes in lightly salted boiling water until tender. Drain. Set aside until potatoes are cold. Cut potatoes in half.
3. Fry bacon until golden and crispy.
4. Place potatoes in a bowl. Add spring onions and bacon.
5. Mash the avocado flesh with a fork. Stir in **Eta Thick & Creamy Mayonnaise** and

- 3 eggs, hardboiled, peeled and cut into quarters
- Handful fresh parsley leaves, chopped

lemon juice. Season with freshly ground black pepper.

6. Carefully mix the avocado dressing through the potatoes, spring onions and bacon. Transfer to a serving bowl. Top with hardboiled egg quarters and sprinkle over chopped parsley.