

Creamy Potato and Egg Salad

Ingredients:

- 4 hard boiled eggs, peeled and cut into small pieces ([Methods of cooking hard boiled eggs in our archive.](#))
- 5 potatoes (wash and clean)
- 150 grams bacon, cut into small pieces
- 1 chopped onion
- ½ cup mayonnaise
- 1 tablespoon yellow mustard
- 1 tablespoon honey
- ¼ teaspoon ground black pepper
- 1 tablespoon chopped coriander
- 2 teaspoons cooking oil
- 2 teaspoon salt

Steps:

- Place potatoes in a medium saucepan, cover potatoes with cold water. Add salt and bring to a boil, turn the heat down to simmer. Cook until potatoes are tender and easily pierced with a fork, approximately 20 minutes.
- Drain, place potatoes in cool water, after a few minutes when the potatoes are cool enough to handle, peel and cut into small cubes.
- Heat cooking oil in a skillet, saute bacon with low heat until cooked, about 3 - 5 minutes. Drain on paper towels and set aside for later use.
- In a large bowl, combine potatoes, eggs, onions, mayonnaise, yellow mustard, honey, black pepper. Mix well.
- Serve under room temperature or chill in refrigerator.
- Before serving, add bacon and coriander, toss gently.