

# Festive potato salad

Courtesy of Albany Residential College

Traffic light category: **Green**

Serves: 10 (approximately 170g)

## Ingredients

- 1.5kg baby potatoes, halved
- 5 lean bacon rashers, chopped
- ¼ cup reduced fat mayonnaise
- 1 tablespoon lemon juice
- 1 tablespoon chopped fresh flat leaf parsley
- 1 tablespoon chopped fresh basil leaves or other herb of choice
- Black pepper

## Method

1. Microwave or steam potatoes until just tender. Drain and cool
2. Cook bacon under grill until crisp. Drain on paper towel
3. Combine mayonnaise, lemon juice, half the parsley and half the basil in a large bowl
4. Add potato and bacon, toss to coat, top with remaining parsley and basil, serve.

## Nutrition information panel

Nutrient	Per serve	Per 100g
Energy	691kJ	396kJ
Protein	6.8g	3.9g
Total fat	5.1g	2.9g
Saturated fat	0.9g	0.5g
Carbohydrate	21.0g	12.1g
Sugars	2.0g	1.1g
Dietary fibre	3.5g	2.0g
Sodium	238mg	136mg



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