

# WARM HERITAGE POTATO, SPINACH & BACON SALAD

2

Serves  
Light  
Lunch

4

Serves  
as a  
Starter

5  
mins

Preparation  
Time

10  
mins

Cooking  
Time



*Supplied by British Potato Council*

## INGREDIENTS

500g Waxy Ratte (1872), Pink Fir Apple (1850), Shetland Black (1923) or Salad Blue (1900) potatoes, scrubbed and cut into thick slices

1 tbsp olive oil

240g smoked back bacon, chopped

2 tbsp white wine vinegar

2 tsp clear honey

Salt and freshly ground black pepper

225g baby spinach leaves, washed



*Ratte 1872*



*Pink Fir Apple 1850*

## METHOD

- 1) Place the potatoes in a pan of lightly salted boiling water. Cover and simmer for 10 minutes or until tender. Drain and allow to cool slightly.
- 2) Meanwhile, heat the oil in a large frying pan and fry the bacon until crispy.
- 3) Add the potatoes and fry for 1-2 minutes.
- 4) Add the vinegar, honey and seasoning and cook for a further minute.
- 5) Allow to cool slightly before tossing onto the spinach leaves.
- 6) Serve immediately.