



BAKED POTATO SALAD

HEAT LEVEL 

Enjoy the comfort of our Baked Potato Salad tender baked potatoes tossed with savory toppings for a warm and satisfying twist on the classic potato salad.

45 Mins

6 Servings

INGREDIENTS

500 g baby potatoes
2 cloves garlic, crushed
30 ml (2 Tbsp) cooking oil
½ red onion, finely chopped
60 ml (¼ cup) Spur Sweet Chilli or Spur Salad & French Fry Dressing
15 ml (1 Tbsp) Spur Peri-Peri Sauce
15 ml (1 Tbsp) plain or double-cream yoghurt
Salt, to taste
15 ml (1 Tbsp) freshly chopped parsley or 5 ml (1 tsp) dried
Freshly ground black pepper, to taste

METHOD

- 1 Preheat oven to 180°C.
- 2 Cut unpeeled potatoes in half and toss with garlic and oil on a baking tray. Roast for about 45 minutes until soft, but crispy on the outside.
- 3 Sauté onion until soft. Remove from heat, add remaining ingredients and stir into potatoes. Serve immediately with more Spur Salad & French Fry Dressing.

VARIATIONS

- 1 Substitute the parsley with spring onions.

