

## *Kipper Snack Potato Salad*

Serves: 4

### *Ingredients*

- ½ pound bacon
- 2 tbsp unsalted butter
- 1 ½ pounds mini Yukon Gold potatoes, halved
- 2 green onions, sliced
- 2 tbsp chopped fresh dill
- 2 tbsp chopped cilantro
- 1 tbsp minced garlic
- 2 tbsp Dijon mustard
- 1 lemon, juiced
- 1 can [Crown Prince Natural Kipper Snacks with Cracked Black Pepper](#)
- salt and black pepper, to taste



### *Directions*

Preheat oven to 425°F.

Slice bacon into small pieces. Cook in a large sauté pan over medium high heat. When bacon is golden brown and crispy, remove from the pan and transfer to a paper towel lined plate or tray. Set aside.

Using the same sauté pan, add butter and melt over medium heat. Once the butter is completely melted turn off the burner and add potatoes. Stir and season to taste. Transfer potatoes to a sheet tray and place into oven. Roast potatoes for 35-40 minutes, or until potatoes are browned and cooked through. Remove from oven and allow to cool.

In a large mixing bowl combine remaining ingredients. Add bacon and cooled cooked potatoes. Toss well to combine and season as needed.