



LION

ESTD. 1831

Bacon & Chicken Caesar Potato Salad with Caesar Dressing

Another instant classic



Serves: 6-8 | Cooking Time: 40 minutes

Ingredients

100g Lion Caesar Dressing
800g small potatoes
1 onion finely chopped
200g cold roast chicken chunks
100g crispy bacon lardons
2 hard boiled eggs chopped
50g parmesan cheese shavings
4tbs chopped parsley
2tbs apple cider vinegar
Sea salt and pepper to taste

Method

1. Put the potatoes in a pan of boiling water and simmer for 20-25 minutes until tender.
2. When cool, peel off the skin and slice them into 2cm thick slices.
3. Put all the ingredients apart from the parmesan shavings in a large bowl and mix well. Season to taste with salt and pepper.
4. Sprinkle with the parmesan and serve.

Pack size: 2.27L | SKU: A135680



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2.27 litres e

CAESAR DRESSING