

Caesar Potato Salad

Jacob · 29/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

16

Description

We love this Caesar potato salad with bacon on a summers day but its delicious any time of year

Ingredients

- - 8 slices bacon - 24 baby red potatoes - 2 tablespoons olive oil
- or as needed - cracked black pepper to taste - ? cup Caesar salad dressing - 4 green onions
- diced

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Place bacon in a large skillet and cook over medium-high heat
2. occasionally turning
3. until evenly browned
4. about 10 minutes. Drain bacon slices on paper towels and crumble. Place potatoes into a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until slightly tender
5. about 8 minutes. Drain and transfer potatoes to a baking dish. Drizzle olive oil over potatoes and season with black pepper. Bake in the preheated oven until tender
6. about 10 minutes. Mix potatoes
7. bacon bits
8. Caesar salad dressing
9. and green onions together in a bowl. Serve warm.