

Potato, Bacon & Pea Salad

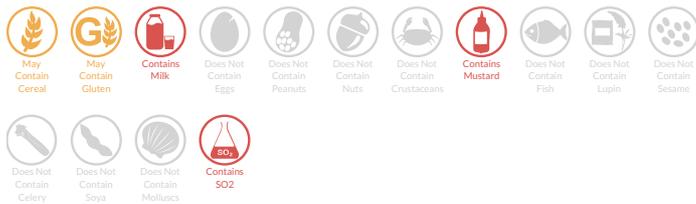
Ingredients

Product	Quantity
CHEF All Natural Stock Chicken 6x1L	2000.00 g
Ardo Onions Diced	500.00 g
Kerrygold Pure Irish Butter 250g	100.00 g
Whitworths Caster Sugar 2kg	50.00 g
Daylesford Organic Applewood Smoked Streaky Bacon 184g	400.00 g
Aspall Organic White Wine Vinegar 350ml	80.00 g
Colman's Dijon Mustard 2.25L	50.00 g
Organico Extra Virgin Olive Oil 1 Litre	100.00 g
The Jersey Royal Company Jersey Royal New Potatoes	2000.00 g
Sodzias Green Peas 680g	900.00 g

Serves: 18

Allergy Information

Key: Contains May Contain

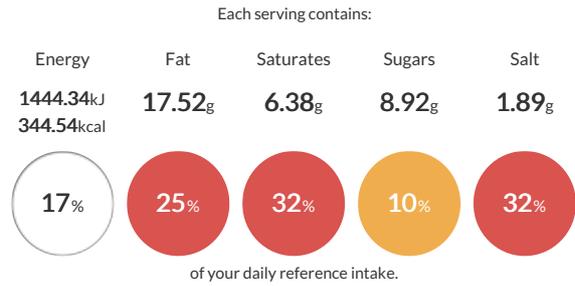


Dietary Information

Key: Suitable for



Reference Intake



Nutritional Summary

Energy	1444.34kJ 344.54kCal
Protein	18.89g
Carbohydrates	27.1g
of which sugars	8.92g
Non Milk Extrinsic Sugars	0g
Fat	17.52g
of which saturates	6.38g
Fibre	3.74g
Salt	1.89g
Sodium	0.07g
Iron	0mg
Calcium	0mg
Zinc	0mg
Folate	0µg
Vitamin A	0µg
Vitamin C	0mg

Method & Recipe Notes

1. Sweat butter, sugar, bacon and onions until caramelised. 2. Add chicken stock and reduce to glaze. 3. Add vinegar, olive oil mustard and new potatoes. 4. Season with salt and pepper and infuse for 24hrs. 5. Add peas and chopped parsley when serving.

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