



Two Tubers

All things potato and truffle

Excalibur Potato Salad with Chicken and Truffle

Ingredients

1 kg Excalibur potatoes
1 brown onion
3 rashers of middle bacon
3 spring onions
2 cups cooked chicken (I used BBQ chicken, but would have preferred poached drumsticks)
2 tbp egg mayonnaise
1 tsp Dijon Mustard
1 tsp Truffle mustard
1 tbp sour cream

Method

Peel and chop the potatoes into 2-bite pieces. Place in a saucepan of cold water and bring to a simmer. Simmer until just tender and drain.

While the potatoes are cooking, chop the bacon and cook it in a large frypan until crisp. You want to be able to put everything in the frying pan. Finely chop the onion, and when the bacon is nearly cooked, add this to the pan. Finely chop the spring onions, splitting them in half if they are too thick, and set aside. Once the onion is transparent and the potatoes cooked and dried, add them to the pan and toss through the bacon and onion, mixing well. Turn off the heat and push the potato, onion and bacon mix to one side. Add the mayonnaise to the pan, with the mustards and sour cream. Mix before combining with the potato mix. Add the chicken and stir through, then add the spring onion and fold through. Place the salad in a container and, if required, give a final gentle stir. You do not want to break the potatoes. Cool in the fridge. Once cool, you can cover until ready to serve.

Notes

I used store bought barbecue chicken in this recipe for ease, but it was a bit dry. In future I would use poached drumsticks.