



Summertime Poodle Potato Salad

A healthier inspired version of plain potato salad

1 pound 8 ounces Yukon gold potatoes, peeled, washed

Cold salted water

3 slices uncured hickory smoked bacon

1/2 cup chopped red onion

1 Tablespoon olive oil (for vegetarian dish)

1-1/4 cup chicken or vegetable broth

Olive oil spray as needed

2 Tablespoons olive oil

2 Tablespoons white wine vinegar

1 Tablespoon honey

1 Tablespoon Dijon mustard

Salt and ground black pepper to taste

1-1/4 cup chopped multi-colored sweet bell peppers

1/4 cup chopped red onion
2 Tablespoons grated Parmesan cheese
Garnish: chopped parsley; fresh basil as desired

Place peeled potatoes in cold salted water for 30 minutes. Using a thicker spiralizer form, cut potatoes into long thick noodles; slice noodles apart for easier eating; replace into cold water; set aside.

In 12-inch-deep dish skillet, cook bacon slices until crispy. Remove bacon to paper towel lined plate, cool, break or cut into pieces; set aside.

Add onion to bacon drippings or 1 Tablespoon olive oil in skillet; sauté to soften onions; add broth; bring to a boil.

Drain noodle shaped potatoes; place potatoes into boiling broth; cover; simmer for 10 minutes until al dente tender. Uncover; remove potato noodles in a foil-lined greased baking sheet; separating noodles; cool.

Meanwhile add olive oil, vinegar, honey, mustard to the broth in skillet. Season with salt and black pepper. Stir in chopped peppers and red onion; bring to a boil; cook on medium heat about 6 minutes to thicken broth. Set aside.

Olive oil spray the potato noodles; sprinkle with grated Parmesan cheese. Place under hot broiler to lightly brown, about 10 to 13 minutes. Remove from broiler; pour broth dressing over potatoes. Place potatoes on serving dish. Sprinkle with chopped parsley, basil, and reserved bacon pieces.
Serves: about 4

About the Recipe: Revamp your old potato salad and use your spiralizer to upgrade those potatoes with a new texture and a touch of crispness. Toss them with a honey mustard dressing, flavored with festive peppers and red onions. It gives your plain-Jane side dish star quality style.