

Aunt Melanie's summer potato salad

<p>Ingredients</p> <ul style="list-style-type: none">• 1kg kipfler or other waxy potatoes, peeled, cut into 2cm pieces• 1 small red onion, chopped• 2 spring onions, chopped• 1tbs olive oil• 1 tsp dijon mustard• 2tsp white vinegar• 2 tbs lemon juice• $\frac{1}{2}$ cup continental parsley leaves• $\frac{1}{2}$ cup mint leaves• 1 cup whole egg mayonnaise• 4 bacon rashers• 1 bunch chives, finely chopped• 3 soft boiled eggs, to serve	<p>Equipment</p> <p>Measuring spoons & cups Sharp knife peeler Chopping board mixing bowl Large Spoon to mix</p>
<p>What to do</p> <ol style="list-style-type: none">1. Place the potatoes in a large pan of salted cold water and bring to the boil. Reduce the heat to medium and cook for 10-12 minutes or until tender.2. Drain well, transfer to a large bowl and set aside to cool.3. Whiz onions, oil, mustard, vinegar, lemon juice and herbs in a blender until the herbs and onions are finely chopped.4. Add mayonnaise and pulse until well combined. Season with salt and pepper.5. Gently fold the sauce through the potatoes. Cover with plastic wrap and chill until serving.	