

Shelly's Roasted Red Potato Salad

Serves: 6-8

Prep Time: 20 minutes

Cook Time: 45 minutes

INGREDIENTS

3 pounds Red Potatoes

Olive oil

Lawry's Seasoned Salt

Old Bay Seasoning

Dried parsley

PAM Cooking Spray

2 Cups Hellmann's Mayonnaise

1/2 pound Slices of Bacon, chopped and crisply cooked

4 Eggs, hard-boiled

1/2 Cup green onions, chopped

1/2 teaspoon Kosher Salt

1/4 cup Durkee Sandwich Sauce or 2 Tbl spicy mustard/Dijon mustard

STEPS

Preheat oven to 425 degrees.

1. Spray cookie sheet with PAM. Drizzle olive oil on red potatoes and sprinkle with Lawry's Seasoning Salt, Old Bay Seasoning, Pepper and Parsley. Toss evenly to coat.
2. Roast in oven at 425 degrees for 20 minutes and stir potatoes, return to oven for another minutes. Roast for additional time if you want crispier potatoes.
3. While potatoes are roasting, fry bacon and boil eggs.
4. Once potatoes come out of the oven, mix them with the remaining ingredients, the eggs, and bacon.

NOTES

This is best served warm or at room temperature. If you refrigerate it, be sure to take the potato salad out and let it stand at room temperature.

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