



Baked Potato Salad

Recipe courtesy Wegman's online:

<http://www.wegmans.com/webapp/wcs/stores/servlet/ProductDisplay?langId=-1&storeId=10052&catalogId=10002&productId=692396>

Ingredients

Instructions

Nutrition

Customer Reviews

2 bags (24 oz each) [Food You Feel Good About Baby Red Potatoes, 1-inch dice](#)
1 Tbsp [Wegmans Pure Olive Oil](#)
1/2 tsp [salt](#)
1/4 tsp [ground black pepper](#)
8 slices [Wegmans Bacon](#)
1 cup [Wegmans Classic Mayonnaise](#)
1/2 cup [Wegmans Sour Cream](#)
4 small [green onions, trimmed, thinly sliced](#)
1 Tbsp [minced shallot](#)
1 cup [Wegmans Shredded Sharp Cheddar Cheese](#)
1 pkg (0.25 oz) [Food You Feel Good About Italian Parsley, chopped](#)

[Add Ingredients to List](#)



Vegetables: 1/2 cup(s)

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You'll Need: Large baking sheet

Directions:

Preheat oven to 450 degrees

1. **Toss** potatoes, oil, salt, and pepper in bowl. Place in single layer on baking sheet. Roast 20-25 min or until potatoes are tender and lightly browned. Set aside to cool. Chill 1 hour.
2. **Cook** bacon to desired crispness; chop into small pieces. Set aside.
3. **Blend** mayo, sour cream, green onion, shallot, bacon, and cheese in large bowl. Season to taste with salt and pepper.
4. **Toss** potatoes with mayo mixture and parsley until combined.

Chef Tip(s):

Can be made a day ahead. To refresh salad the next day, add 1/2 cup additional mayo.