Classic potato salad

Ingredients

600g potatoes, unpeeled
2 middle bacon rashers, rind removed, chopped
1 medium brown onion, finely chopped
2 hard-boiled eggs, chopped (see note)
1/2 cup whole-egg mayonnaise
1 tablespoon cider vinegar
3 green onions, thinly sliced

Method

Step 1
Cook potatoes in a large saucepan of boiling, salted water for 15 minutes or until tender. Drain. Cool. Peel and chop.

1. Step 2
Meanwhile, heat a large nonstick frying pan over high heat. Add bacon and brown onion. Cook for 2 to 3 minutes or until onion has softened. Transfer to a large bowl. Add potato and egg. Combine mayonnaise and vinegar in a bowl. Add to potato mixture. Season with salt and pepper. Add green onion Toss to combine.

2. Step 3
To hard-boil eggs, place in a saucepan. Cover with cold water. Cover pan. Bring to the boil over high heat. Reduce heat to medium. Simmer for 7 minutes. Place under cold water for 1 minute. Set aside to cool before peeling.