



LOADED GERMAN POTATO SALAD SERVES: 4 SERVINGS | PREP & COOK TIME: 23

MINUTES

INGREDIENTS

- 2 cans (15 ounces each) READ German Potato Salad
- 1 cup fresh green beans, cut in thirds
- 8 slices crumbled, cooked bacon
- 1/2 cup chopped bell pepper, any color
- 1/4 cup minced red onion
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- Fresh parsley

INSTRUCTIONS

- Bring 2 cups of water to a boil in small saucepan. Add green beans and boil 3 minutes, until crisp-tender. Rinse with cold water and drain.
- 2. In large bowl, stir together German Potato Salad, green beans, bacon, bell pepper and red onion.
- 3. Add olive oil, salt and pepper. Stir gently to combine well.
- 4. Transfer to serving bowl. Garnish with fresh parsley, as desired. Serve immediately or cover and refrigerate until chilled.

FIND IT ONLINE:

https://www.readsalads.com/recipes/2021/05/03/loaded-german-potato-salad

FIND MORE GREAT RECIPES AT:

http://www.readsalads.com/