



Sweet Potato, Bacon and Egg Salad

Ingredients

2/3 cup diced sweet potato
2 eggs
2 rashers of bacon, diced using meat only
1tbs oil
4tbs dill, finely chopped
2tbs mayonnaise
2tbs lemon juice

Instructions

Boil eggs in water for 4-6minutes. Peel and dice eggs.

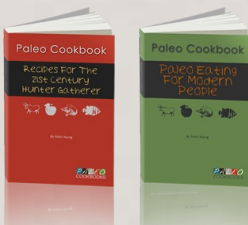
Boil sweet potato for 4-5minutes or until cooked through.

Place a frying pan on medium-high heat, add olive oil and bacon and fry until browned and slightly crunchy.

In a small bowl, combine dill, mayonnaise and lemon juice.

Place eggs, sweet potato, bacon and mayonnaise sauce into a medium size serving bowl. Combine well.

Serve.



The Paleo Cookbooks provide you with a range of dishes for every occasion - from light no-fuss meals through to dinner parties, family celebrations and summer salads. Simple and Easy to Create Recipes with clear step by step instructions you will be able to produce paleo friendly meals that get rave reviews from friends and family every- time! www.paleocookbooks.com.au