

## **OAT CRUSTED POTATO CAKES WITH BACON SERVED WITH HERB VINAIGRETTE DRESSED SALAD**

### Ingredients

1kg floury potatoes

75g porridge oats

50g wholemeal flour

Smoked Back Bacon – 2 rashers per person, grilled

**Donegal Rapeseed Oil for shallow frying**

Cook the potatoes in boiling water for 10-15 minutes until tender. Drain and return to the pan and mash. Allow to cool slightly.

Stir in 50g of the oats and the flour and season well. Press into 8 round potato cakes and coat in the remaining oats. Heat the oil in a large frying pan and fry the potato cakes for 2 minutes on each side. Place the grilled bacon on top.

See previous recipe for the Herb Vinaigrette Dressing.

Toss the dressing over the salad leaves and serve immediately alongside the potato cakes.

