



Crispy Potatoes with Jammy Eggs & Bacon

Makes: 4-6 Servings

Prep Time: 10 minutes Cook Time: 46 minutes

Total Time: 56 minutes

- 4 oz bacon
- 2 lbs red potatoes, quartered
- olive oil
- Kosher salt
- 3 stalks celery, shaved thin
- 1 shallot, shaved thin
- 2 tbsp extra virgin olive oil
- 1 large lemon, juiced
- 2 tbsp dill leaves
- 1 tbsp chopped chives, plus more to garnish
- 6 eggs
- 2 tbsp honey
- 2 handfuls watercress
- 4 oz crumbled blue cheese
- Flaky sea salt
- Freshly cracked black pepper

Preheat the oven to 350°F. Lay the bacon in an even layer on one side of a full sheet pan, leaving enough room for the potatoes on the other. Toss the potatoes with olive oil to coat them well. Lay the potatoes out onto the sheet pan. Season with a generous pinch of salt. Bake for 40 minutes until the bacon is crisp.

Meanwhile, combine the shaved celery, shallot, olive oil, lemon juice, dill, and chives in a mixing bowl. Mix well and season with a pinch of salt to taste. Refrigerate until ready to serve.

Bring a small saucepan of water to a boil. Gently place the eggs in the boiling water. Cook for 6 minutes, adjusting the temperature as needed to keep the water at a gentle boil. Transfer the eggs to a bowl of ice water. Allow to fully cool. Drain the eggs, crack them, and peel off the shells.

Transfer the bacon to a plate lined with paper towels. Set aside.

Raise the oven heat to 475°. Spread the potatoes out so they now cover the full sheet pan. Once the oven is up to temperature, bake them for another 5 minutes. Turn on the broil setting to high and finish cooking for a minute or so, just until golden and crispy. Drizzle the honey over the potatoes right when they come out of the oven. Toss well.

To serve, lay the watercress onto a platter and drizzle with olive oil. Mound the potatoes over top. Slice the jammy eggs in half and arrange them around the potatoes. Roughly chop the bacon and sprinkle it over top. Spoon the celery mixture, across the potatoes.

Garnish with the blue cheese, chives, a good drizzle of olive oil, flaky sea salt, and lots of freshly cracked black pepper.

Recipe from The Original Dish