



CAESAR BACON POTATO SALAD

2 lbs (.907 kg) potatoes, cubed

1 cup mayonnaise

1/3 cup sour cream or Greek yogurt

2 Tbsp lemon juice

1 tsp. **YGY Easy Eats™ Roasted Garlic Aioli Seasoning**

2 Tbsp. **YGY Easy Eats™ Caesar Dressing**

1/2 tsp. black pepper

1 tsp. Worcestershire sauce

1/4 cup grated Parmesan cheese

8 slices bacon, cooked and crumbled

3 green onions, sliced

Simmer potatoes for 20 minutes, or until soft. Drain and let cool. In large bowl, combine all other ingredients. Once potatoes are cooled, stir them into the mayo mixture. Cover and refrigerate for at least 1 hour before serving.

