

Black Bean Green Onion Red Potato Salad

Ingredients

- Red Potatoes - 8
- Bacon Strips - 8
- Eggs - 4
- Green Onions, diced - 3
- Jalapeno Pepper, diced - 3
- Bell Pepper, finely diced - 1
- Black Beans, cooked - 475 ml - 2 cup
- Mayonnaise - 475 ml - 2 cup
- Brown Mustard - 30 ml - 2 tbsp
- Cajun Seasoning - 5 ml - 1 tsp
- Black Pepper, ground - .5 ml - 1/8 tsp
- Salt - .5 ml - 1/8 tsp

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Quarter the potatoes.
3. Potatoes may be boiled, but steaming or baking can produce the most natural flavor. When baking, cook the potatoes at 375°F for 40 minutes, or until the body of the potato is tender. If boiling, approximately 15 minutes should be long enough. Check the potatoes for firmness. Steam in a vegetable steamer 10 minutes or until tender.
4. Put eggs in a saucepan with water, and bring to a roaring boil, then cover and remove from heat. After 15 minutes has passed, cool the eggs in cold water, peel and chop. Alternatively, prepare the tofu as desired.
5. Put bacon in a pan over medium-high heat, and cook until evenly brown and crispy, drain, and crumble.
6. In a mixing bowl combine all of the ingredients except for potatoes. Lastly, add the potatoes and stir them together.
7. Refrigerate until cold, serve.

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