

Potato Salad with Crispy Pancetta

Ingredients

- 4 pounds waxy potatoes (such as Yukon Gold), peeled and cut into ¼-inch slices
- 5 cups chicken broth
- ¼ cup Provençal Herbs EVOO
- 6 ounces pancetta, sliced and chopped
- 1 cup celery, sliced thinly
- ½ cup onion, diced finely
- 2 cups scallions greens, sliced thinly
- 2 tablespoons White Truffle Oil
- 2 tablespoons fresh lemon juice

Preparation

- Boil potatoes in chicken broth until just tender; drain, reserving broth, and set aside.
- Return broth to pan and reduce until just ⅔ cup remains. Pour over potatoes and toss gently.
- Heat EVOO in a large skillet; add pancetta and sauté until crisp.
- Mix pancetta, celery, onion and scallion greens with potatoes.
- Fold in truffle oil and lemon juice. Serve chilled or at room temperature. Serves 6-8