

WARM BACON POTATO SALAD (NO MAYO)

YIELDS: 8 SERVINGS | PREP TIME: 15 MINUTES | COOK TIME: 15 MINUTES



DISH INSPIRATION

This Warm Bacon Potato Salad (No Mayo) is a fresh, flavorful twist on the classic, with tender baby potatoes, sweet corn, crispy bacon, and spinach tossed in a tangy vinaigrette. Serve it warm for comfort or chilled for a bright, refreshing side—perfect for cookouts, picnics, or easy weeknight meals.

RECIPE NOTES

Steam potatoes and corn — *keeps them firm and tender*

Cook bacon crisp — *adds crunch and rich flavor*

Use bacon grease — *infuses smoky taste*

Toss while warm — *potatoes absorb dressing better*

Chill if preferred — *flavors deepen over time*

Add spinach last — *stays bright and lightly wilted*

INGREDIENTS

2 pounds baby gold potatoes

4 teaspoons salt (divided)

1 pound bacon

1 small red onion, finely diced

2 teaspoons minced garlic

2 fresh ears corn

1 cup spinach, roughly chopped

Dressing:

4 tablespoons olive oil

¼ cup apple cider vinegar

1 tablespoon Dijon mustard

3 teaspoons white sugar

1½ teaspoons black pepper

INSTRUCTIONS

1. Steam corn for 10 minutes; cool and cut kernels off.
2. Steam potatoes for 15 minutes; cool slightly and quarter.
3. Fry bacon until crisp; reserve 1 tbsp grease. Chop bacon.
4. Sauté onion and garlic in bacon grease for 2–3 minutes.
5. Mix potatoes, corn, spinach, onion mixture, and bacon in a bowl.
6. Whisk dressing ingredients; pour over salad and toss.
7. Serve warm or chill for 1 hour before serving.
8. Pairs well with our [Sticky Barbeque Chicken Skewers](#)

Chantal creates thoughtfully designed kitchenware meant to elevate everyday cooking. The brand believes in the power of shared meals — the way they spark connection, create memories, and nourish people on every level. Chantal aims to be a trusted companion in those moments, helping make each meal meaningful, comforting, and lasting.

Chantal Cookware — more than kitchenware, a companion in the moments that feed heart and home.

©2026 Chantal Cookware Corp. | All Rights Reserved | www.chantal.com

