Bacon, Egg & Potato Salad



* 1.5kg Baby Potatoes
* 8 Eggs
* 250 g Coles Brand Short Cut Bacon, chopped
* 2 bunch Chives, snipped
* 1 cup Dijonnaise
* 24 Baby Cos Lettuce Leaves

1. Cook Potatoes in a large pan of boiling salted water for 10-15 mins, until tender. In the last 7 mins of cooking add eggs to potatoes and boil for 7 mins. Drain. When eggs are cool, peel and roughly chop.
2. Meanwhile, cook bacon in a small non-stick frypan on high heat for 3-4 mins, until crisp and golden.
3. Cut potatoes into quarters and place in a bowl with egg, chives and dijonnaise. Stir gently to combine. Divide between cos lettuce leaves and top with bacon to serve.