

SPINACH SALAD WITH WARM BACON DRESSING

Preparation: **10** mins | Cooking: **10** mins. | Servings: **4**

INGREDIENTS

8 slices bacon, cut into 1/2 pieces
1/4 cup finely chopped shallots
2 1/2 tablespoon cider vinegar
1 1/2 tablespoon honey
1 1/2 teaspoon Dijon mustard
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper
6 ounce (8 cups) baby spinach
8 ounce white button or baby Bella mushrooms, thinly sliced
3 hard-boiled eggs, thinly sliced or cut into wedges



INSTRUCTIONS

To begin, place the bacon in medium nonstick skillet and fry it until crisp for 8-10 minutes over a medium heat, stirring occasionally. While the bacon cooks, start making the dressing: in a large bowl whisk together the vinegar, honey, mustard, salt and pepper. Then, set it aside. Using a slotted spoon, transfer the cooked bacon to a plate lined with a paper towel. Discard all but 4 tablespoons of the bacon fat and add the shallots to the skillet (with the 4 tablespoons of bacon fat) and cook for 1-2 minutes until softened over low heat, stirring frequently. Do not brown. Add the bacon fat and the shallots to the vinegar mixture and stir to combine. Next, add the spinach and mushrooms and toss to coat evenly. Taste it and adjust the seasoning as needed. Divide the salad among 4 plates and add the egg and the cooked bacon. Serve it immediately.