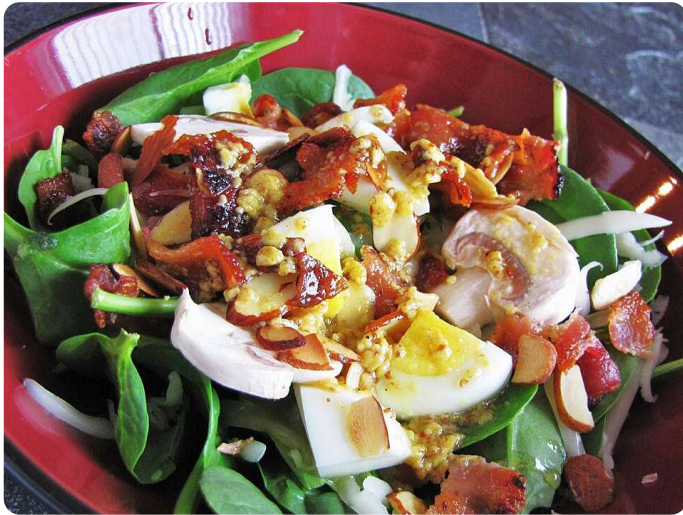


Spinach Salad with Warm Bacon Dressing

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

This warm spinach salad with bacon dressing is a classic restaurantstyle dish. It looks and tastes like a lot of work but can be prepared in no time.

Ingredients

- - 1 (10 ounce) bag baby spinach leaves - 10 ounces Swiss cheese
- shredded - 4 hard-cooked eggs
- peeled and sliced - 1 cup sliced mushrooms - 4 strips crisply cooked bacon
- crumbled - ½ cup toasted sliced almonds - 1 tablespoon olive oil - 1 large shallot
- minced - 1 teaspoon garlic
- minced - ? cup white wine vinegar - ? cup Dijon mustard - ? cup honey - 2 strips crisply cooked bacon
- crumbled - salt and pepper to taste

Instructions

1. Place spinach into a large serving bowl; top with Swiss cheese
2. hard-cooked eggs
3. mushrooms
4. 4 crumbled strips of bacon
5. and almonds. Heat olive oil in a small skillet over medium heat. Stir in shallots and garlic; cook and stir until shallots are softened
6. about 2 minutes. Whisk in vinegar
7. Dijon mustard
8. honey
9. and 2 crumbled strips of bacon until heated through; season to taste with salt and pepper. Pour hot dressing over spinach and toss to coat. Recipe Tip This salad can easily be converted to a main dish salad by adding strips of grilled chicken breast.