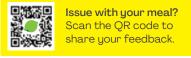
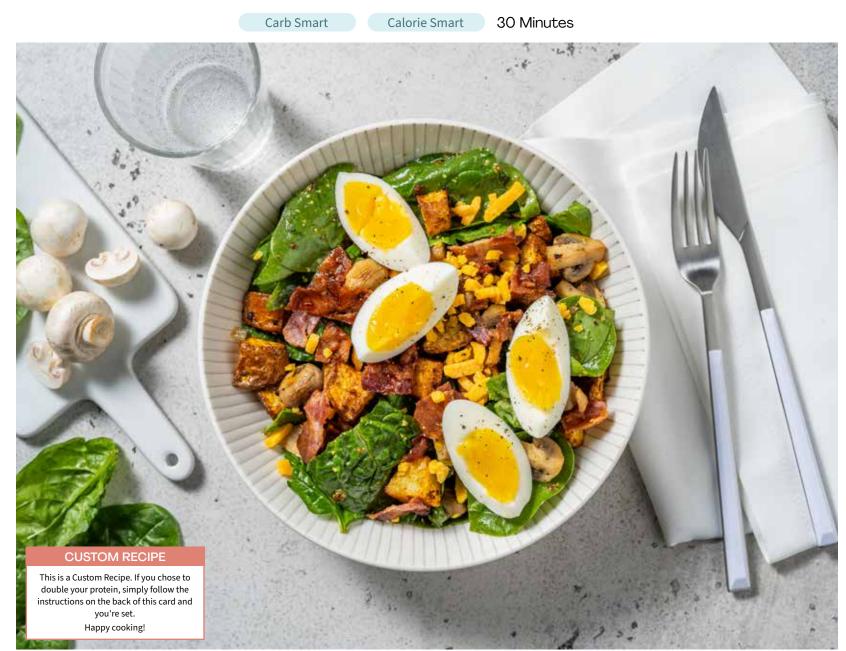


# Smart Bacon and Egg Spinach Salad

with Warm Shallot Vinaigrette and Mushrooms







Bacon Strips







Garlic, cloves

Mushrooms

Cheddar Cheese,

shredded





Whole Grain Mustard White Wine Vinegar





Shallot



**Baby Spinach** 







Hard Boiled Egg



**BBQ** Seasoning

**Red Potato** 

# Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

#### **Bust out**

2 Baking sheets, measuring spoons, tongs, large heatproof bowl, parchment paper, small heat-proof bowl, whisk, large non-stick pan, paper towels

## Ingredients

g g sp
g sp
sp
-n
sp
sp
g
g
ıp
sp

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 71°C/160°F.

## **Allergens**

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, sov. sulphites. tree nuts and wheat.





#### Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add potatoes and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet.
- Season with **salt**, **pepper** and **half the BBQ Seasoning** (use all for 4 ppl), then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 23-25 min.



#### Cook mushrooms

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add
  tbsp (1 tbsp) reserved bacon fat from the small bowl, then mushrooms.
- Cook, stirring occasionally, until **mushrooms** are golden-brown, 4-5 min.
- Add **half the garlic**, then season with **salt** and **pepper**, to taste. Cook, stirring often, until fragrant, 30 sec.
- Transfer mushrooms to a plate.



#### Cook bacon

- Arrange bacon strips in a single layer on an unlined baking sheet.
- Roast in the **top** of the oven, flipping halfway through, until golden-brown and cooked through, 12-14 min.\*\*
- Using tongs, transfer **bacon** to a paper towel-lined plate.
- Carefully transfer all but ½ tbsp (1 tbsp)
  bacon fat to a small heat-proof bowl.
  Reserve remaining fat on the baking sheet.

If you've opted to get **double bacon**, cook it in the same way the recipe instructs you to cook the regular portion of **bacon**.



## Prep and make vinaigrette base

- Quarter mushrooms.
- Peel, then mince or grate garlic.
- Peel, then cut **half the shallot** (whole shallot for 4 ppl) into 1/4-inch pieces.
- Peel eggs.
- Whisk together **mustard**, **vinegar** and **half the maple syrup** (use all for 4 ppl) in a large heat-proof bowl.



# Make warm vinaigrette

- Heat the same pan over medium-high.
- · When hot, add
- **1 tbsp** (1 ½ tbsp) **reserved bacon fat** from the baking sheet, then **shallots**. Cook, stirring often, until fragrant, 30 sec.
- Remove from heat, then add **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Carefully transfer **bacon fat** and **shallots** to the large bowl with **vinaigrette base**. Season with **salt** and **pepper**, to taste, then whisk to combine.



### Finish and serve

- Quarter **eggs** lengthwise, then season with **a pinch of salt** and **pepper**, to taste.
- Chop **bacon** into ½-inch pieces.
- Add mushrooms, spinach, potatoes and half the bacon to the bowl with warm vinaigrette, then toss to combine.
- Divide **salad** between plates.
- Sprinkle **cheese** and **remaining bacon** over top.
- Top with eggs.

