

# **Spinach Salad with Hot Bacon Dressing**

2 servings

25 minutes

## **Ingredients**

8 ounces spinach

2 large eggs

8 pieces thick-sliced bacon, chopped

3 tablespoons red wine vinegar

1 teaspoon sugar

1/2 teaspoon Dijon mustard

Kosher salt and freshly ground black pepper

4 large white mushrooms, sliced

3 ounces red onion (1 small), very thinly sliced

## **Directions**

Remove the stems from the spinach and wash, drain and pat dry thoroughly. Place into a large mixing bowl and set aside.

Place the eggs in a saucepan and cover with cold water by at least 1-inch. Turn the burner on. Once the water comes to a boil, let it go for 1 minute. Then take the pan off the heat and leave it covered for 18 minutes. Rinse the eggs in cold or ice water and set aside to cool.

While the eggs are cooking, fry the bacon and remove to a paper towel to drain, reserving 3 tablespoons of the rendered fat. Crumble the bacon and set aside.

Transfer the fat to a small saucepan set over low heat and whisk in the red wine vinegar, sugar and Dijon mustard. Season with a small pinch each of kosher salt and black pepper. Peel the eggs and slice into about 6-8 pieces

Add the mushrooms and the sliced onion to the spinach and toss. Add the dressing and bacon and toss to combine. Divide the salad between 2 plates or bowls and evenly divide the egg among them. Season with pepper, as desired. Serve immediately.