

FRISÉE SALAD WITH BACON BALSAMIC VINAIGRETTE



THE PERFECT RICH, WARM, & FILLING HOT SALAD

Lightly wilted frisée greens balance perfectly with the rich eggs and pork fats, sweet onions, and sharp balsamic. Enjoy!

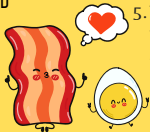
INGREDIENTS

- 1 HEAD FRISÉE ENDIVE
- ~6 THICK BACON SLICES / ENDS, DICED
- 1 SWEET ONION, THINLY SLICED
- ¼ BUNCH ITALIAN PARSLEY, FINELY CHOPPED
- ¼ CUP BALSAMIC VINEGAR
- 1 TBSP HONEY
- BREAD, TORN INTO CROUTONS
- 3 TBSP OLIVE OIL
- SALT & PEPPER TASTE
- 2 EGGS, POACHED OR SOFT BOILED

STEPS

1. Heat up olive oil in a skillet over medium, add torn bread and toss to coat. Sprinkle a couple pinches of salt and cracks of pepper. Stir until golden brown & crunchy, 4-5 minutes, then transfer to a plate to cool.
2. Return skillet to medium heat and toss in chopped bacon, cooking until done to your liking then, 5-8 minutes. Add onions and continue to cook another 3-4 minutes. Stir in about ¼ cup balsamic vinegar, scraping bottom of skillet to collect all the yummy bits. Taste, add 1 tbsp honey if it needs some sweetness, and more vinegar if needed.
3. Place chopped frisée & parsley into a big bowl. Pour the onion-balsamic-bacon magic over the frisée, toss until mixed well, then toss in croutons.
4. Top with a poached or soft-boiled egg and some more pepper, enjoy!
5. To poach an egg, basically, just crack two eggs into a little bowl, bring a pot of water to boil, turn off the heat, & gently roll two cracked eggs into the water, one at a time, don't touch it for 2.5-3 minutes, then remove carefully. Poached. It helps to crack the eggs first over a mesh strainer to drain off excess white.

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Recipe adapted from bon appétit

<https://www.bonappetit.com/recipe/frisee-salad-with-warm-bacon-vinaigrette>