



# CRISPY MUSHROOM SPINACH SALAD



Fresh tender baby spinach topped with crispy bacon, hard-boiled egg, **Crispy Breaded Mushrooms** and red onion, drizzled with a warm bacon dressing. Yield: 1 Serving

## Salad Ingredients:

7 Each	<b>Crispy Breaded Mushrooms</b> [#0118020], Prepared According to Package Directions
3 Each	Bacon Slices
3 Cups	Spinach Leaves
1 Each	Hard-Boiled Egg, Quartered
2 Tbsp.	Bleu Cheese Crumbles
2 Tbsp.	Red Onion, Sliced

## Warm Bacon Dressing Ingredients:

¼ Cup	Red Wine Vinegar
2 tsp.	Dijon Mustard
1 Tbsp.	Sugar
To Taste	Salt & Black Pepper

## Directions:

1. Heat up a medium sauté pan on medium-high heat.
2. Add in the bacon and let it cook for about 2 minutes.
3. Flip the bacon slices over, then continue for another 2 minutes.
4. Remove the bacon from the pan, then add in the red wine vinegar, Dijon mustard, sugar, salt and black pepper.
5. Whisk until the dressing has formed in the pan.
6. Chop up the bacon for the salad.
7. Place the spinach in the bowl and top it with the chopped bacon, hard-boiled egg, bleu cheese, red onion and **Crispy Breaded Mushrooms**.
8. Drizzle with the warm bacon dressing.

