

Warm Spinach Salad with Bacon, Mushrooms and Hard Boiled Eggs

Description

This makes a fabulous main course salad for brunch, lunch or a light dinner, as well as an extra-special dinner side salad.

I love the inclusion of the eggs, as it adds some extra "oomph" to the salad. The warm dressing has a wonderful sweet and tangy flavor that pairs really well with all of the other ingredients.

A wonderful spinach salad recipe with great ingredients and a warm, sweet and tangy dressing.

Ingredients

- 10 oz baby spinach
- 8 slice pepper bacon - chopped and cooked
- 1/2 red onion thinly sliced
- 6 hard boiled eggs sliced
- 1/2 cup sugar
- 1/2 cup ketchup
- 1/2 cup water
- 1/2 cup white vinegar

Instructions

Make the Dressing:

Whisk together the dressing ingredients in a medium saucepan and cook over low heat for 1 hour, stirring occasionally.

Let cool slightly and re-whisk before serving.

Arrange the spinach on plates and top with an equal amount of bacon, mushrooms, onion and sliced eggs.

Sprinkle with salt and pepper, drizzle the warm dressing over top and serve.

Any leftover dressing can be stored in an airtight container in the refrigerator.



Summary

Yield: 6

Source: Brown Eyed Baker

Prep Time: 1 hour

Category: Salads

Cuisine: American

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