

Winter Mache Salad, Crispy Egg, and Homemade Garlic Ranch Dressing

Prep Time: 5 minutes

Servings: 1

Cook Time: 2 minutes

Difficulty: Easy

Ingredients:

1 thick slice applewood bacon; chopped roughly
1 whole egg
Mache lettuce leaves or any other baby leaf blend
Red onion; sliced thinly
Salt and pepper
Homemade garlic ranch dressing



Cooking Instructions:

In a small fry pan set over medium-high heat, brown the bacon bits. While this happens, begin construction of your salad. Place desired amount of mache lettuce leaves onto a big plate or bowl. Season with salt and pepper. Disperse thinly sliced red onion throughout.

When the bacon is done cooking, set aside, leaving behind the grease. Fry the egg, seasoning with salt and pepper, and then cook almost all the way through. Finish by flipping it over to cook over easy. Set aside.

Dress the salad lightly with the homemade garlic ranch dressing. Adorn the salad with the fried egg and scatter the bacon bits all around.

Eat.