

Bacon Feta & Avocado Salad



Recipe By FoodieBook

Ref: 342

Heading: Salads

Cuisine: Greek

Food Type: Meat

No of Portions: 4

Ingredients & Prep

500 g Iceberg lettuce, chopped

200 g Bacon rashers roughly chopped

8 Cherry tomato slices

200 g Cucumber chopped

2 Avocado large sliced

4 Spring onion finely sliced

Dressing

60 ml Olive oil

2 tsp Balsamic vinegar

1 tbsp Lemon juice

1 tsp Dijon mustard

1/2 tsp Black pepper freshly ground

Garnish

120 g Feta cheese crumbled (optional)

sprinkle Fresh parsley chopped

Suggestion & Tips

Excellent with crusty bread.

Method

Step 1 - Heat a frying pan on a med & fry the bacon until crispy in the olive oil, set aside to cool, keep the oil for the dressing later.

Step 2 - Make the salad by preparing the lettuce, tomato, cucumber, & avocado, crispy bacon & placing in a serving bowl.

Step 3 - Make the dressing by putting oil from the bacon, vinegar, lemon juice mustard & black pepper into a clean jam jar & giving it a good shake, or blend with a stick/hand blender.

Step 4 - Dress the salad with the dressing, give it a good mix carefully by hand.

Step 5 - Sprinkle over garnish & Feta, serve.