

Others

HOT AVO AND BACON CAESAR



A quick and easy snack or supper that everyone will love - just five ingredients too

- 6 rashers of smoked streaky bacon
- 1 ripe avocado
- 2 thick slices of granary bread , or malted oat bread (we used Duchy Original)
- 4 tbsp Caesar salad dressing
- 8 romaine lettuce leaves

Heat a large non-stick frying pan and dry fry the bacon for 4 minutes each side until the rashers are golden. While they are cooking, halve, stone and slice the avocado and put the bread in a toaster - but don't leave it in for the full time, you want to warm it rather than toast it.

Spread the warmed bread with half the dressing then roughly slice the lettuce and pile on top of the bread with the avocado. Roughly chop the bacon into large pieces and scatter over the lettuce. Drizzle with the rest of the dressing, grind over some black pepper and eat with a knife and fork.

Source: <http://www.bbcgoodfood.com/recipes/2972/hot-avo-and-bacon-caesar#>
