

Salads

SIZZLED BACON AND AVOCADO SALAD



- 4 Rashers Streaky Bacon
- 2 Generous handfuls mixed salad leaves, rinsed
- 12 Cherry or baby plum tomatoes, halved
- 2 Avocados, peeled, pitted and sliced

DRESSING

- 4 tbsp olive oil
- 1 tsp Grated lemon zest
- 2 tbsp Lemon juice
- 1 Small clove garlic, peeled and crushed
- 1 tsp Dijon mustard
- Salt and freshly-ground black pepper

Grill the streaky bacon rashers until crisp. Meanwhile, arrange the salad leaves onto 2 serving plates with the tomatoes and avocados.

Make the dressing by mixing together the olive oil, lemon zest and juice, garlic and mustard. Season to taste.

Snip the hot crispy bacon over the salad, spoon over the dressing and serve at once.

TIP: Rocket and basil both taste terrific with avocado and bacon, so try to include a few leaves if you can. If you are vegetarian, replace the bacon with crispy croûtons - simply cut some bread into tiny cubes and fry in butter until golden brown.
