

Lyonnaise Salad Recipe

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Ingredients

- Baguette
- A small handful of chopped Tarragon
- A small handful of chopped Chives
- Salad Leaves (traditionally Frisee lettuce is used)
- 200g of Bacon sliced into cubes
- 2 x Eggs

Dressing

- 4 T Olive oil
- 1 T Dijon Mustard
- A knob of Butter
- 2 T Red wine vinegar
- 1 Shallot Sliced
- 1 Clove of Garlic Crushed
- Salt & Pepper to season

Method

Prepare ingredients as mentioned above.

1. For the croutons, slice the baguette and lay pieces on baking tray, with a dash of oil over bread. Bake lightly. Rub garlic onto each piece of bread for extra flavour (optional).
2. Slice bread into chunky cubes and fry with bacon.
3. Mix the salad leaves, chives and bacon into a bowl.
4. For the dressing, mix olive oil, dijon mustard, butter, red wine vinegar, shallots, garlic and season with salt and pepper.
5. Poach eggs
6. Add the dressing, bacon and croutons to the salad leaves and mix. Top with poached egg.