



Spinach salad with bacon and eggs

Sandy Juhola, PORTLAND
SERVES 6 | 20 MINUTES

2 large eggs
6 slices thick-cut bacon (3/4 lb.)
1/4 cup olive oil
3 tbsp. red wine vinegar
2 tbsp. sugar
1 tsp. kosher salt
1 bag (6 oz.) baby spinach leaves
8 oz. sliced mushrooms
2 carrots, cut into thin ribbons with a vegetable peeler
1/2 cup crumbled feta cheese
2 small avocados, chopped

1. Put eggs in a small saucepan and cover with water. Bring to a boil, cover, remove from heat, and let sit 15 minutes. Rinse with cold water until cool, then peel and quarter.
2. Cook bacon in a large frying pan until browned and crisp, 8 minutes. Crumble and set aside.
3. Whisk together oil, vinegar, sugar, and salt in a large serving bowl. Add remaining ingredients with reserved bacon and eggs; toss to coat.

PER 1 2/3-CUP SERVING 396 CAL., 70% (279 CAL.) FROM FAT; 14 G PROTEIN; 31 G FAT (7.7 G SAT.); 18 G CARBO (6.7 G FIBER); 979 MG SODIUM; 102 MG CHOL.