



STAFF
FAVORITE

Spinach salad with bacon and eggs

Sandy Juhola, PORTLAND
SERVES 6 | 20 MINUTES

- 2 large eggs
- 6 slices thick-cut bacon ($\frac{3}{4}$ lb.)
- $\frac{1}{4}$ 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
- $\frac{1}{2}$ 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 $1\frac{1}{2}$ -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.