

6 to 8 Servings

Use: Chantal® Copper Fusion® 11" Covered Sauté Skillet and
3 Qt. Copper Fusion® Covered Saucepan



One Skillet Spinach Salad

Ingredients:

3 eggs

7 slices thick cut bacon

1 medium red onion, thinly sliced

1 package white button mushrooms,
sliced

10 ounces baby spinach, washed, dried,
and large stems removed

3 tablespoons red wine vinegar

1 tablespoon honey

½ teaspoon Dijon mustard

Dash of salt

One Skillet Spinach Salad



Preparation:

1. Hard boiled eggs: Place eggs in a 3 Qt. Copper Fusion® Saucepan filled with water then cover. Bring water to a boil, put the lid on the pot, turn off heat, and let eggs sit in the warm water for 12 minutes. Drain off warm water and submerge in cold water. Peel and slice when cool then set them aside.
2. Using Chantal® 11" Fry Sauté Skillet, fry bacon until crispy. Remove to a paper towel. Chop when cool then set aside.
3. Remove 3 tablespoons bacon grease and set aside to reserve for dressing. If necessary, remove excess bacon grease from the skillet.
4. Add sliced red onions to the same skillet. Cook slowly until onions are caramelized and brown. Remove then set aside.
5. Add sliced mushrooms to the same skillet. Cook slowly until caramelized and brown. Remove then set aside.
6. Make hot bacon dressing: To the same skillet, add your reserved 3 tablespoons bacon grease, vinegar, sugar, and Dijon. Whisk mixture together and heat thoroughly over medium heat.
7. Gently combine spinach, onions, mushrooms, and bacon in a large bowl. Pour hot dressing over the top; toss to mix.
8. Arrange eggs on top and serve immediately.