

Summer Brunch Salad

Serves 4 Prep Time 10 minutes **Cook Time** 20 minutes

Ingredients

- 2 Tbsp olive oil
- 4 slices sourdough bread
- 8 rashers streaky bacon
- 100g baby spinach leaves
- 250g punnet cherry tomatoes, halved
- 4 eggs, hard-boiled and sliced
- 250mL bottle **Eta Ranch Dressing**
- Basil for garnish

Method

1. Heat a fry-pan, add olive oil, tear bread into chunks and toss in pan until golden. Set aside.
3. In the same pan cook the bacon until crispy. When cool, slice into bite size pieces and set aside.
4. Into a large bowl arrange clockwise the spinach, bacon, croutons, tomatoes and eggs.
5. Drizzle over approximately $\frac{1}{4}$ cup of the **Eta Ranch Dressing**.
6. Garnish with torn basil leaves.