



## Smoked Bacon and Queenie Salad

(makes 4 servings)

*Quick, easy, tasty and filling - ticks all the boxes!.*

### Ingredients

4 rashers smoked streaky bacon  
4½ tablespoons extra virgin olive oil  
1 tablespoon red wine/sherry vinegar  
1 teaspoon balsamic vinegar  
16 queen scallops  
1 small packet baby asparagus tops  
4 free range, organic eggs for poaching  
Parmesan cheese for grating  
Sea salt and freshly ground black pepper  
Mixed salad leaves

### Method

Fry the bacon rashers over a medium heat in their own fat until crisp. Remove, cut into small pieces and reserve.

In a separate small pan, place 3½ tablespoons of the oil, the wine/sherry vinegar, the balsamic, a scant pinch of salt and a few grindings of black pepper. Heat through, but do not allow to boil.

Meanwhile, steam the asparagus spears and poach the eggs lightly. Add the remaining oil to the residual fat from the bacon and heat gently.

Season the scallops very lightly with salt, add to the pan and fry quickly for 45 seconds to 1 minute on each side depending on their size. Do not overcook or they will become rubbery.

Toss the scallops in the warm dressing, ensuring they are evenly coated, then add the bacon and toss again.

Arrange a small pile of salad leaves in the centre of each serving plate and spoon the scallop and bacon mixture over the top. Place the poached egg on top and scatter the asparagus spears.

Drizzle any remaining dressing over the salad, generously grate over some fresh Parmesan and serve immediately.