



COS LETTUCE WITH BACON AND EGGS

This is my very simple take on the world-famous Caesar salad.
Recipe by Pete Evans

Cook Time 20 minutes | Serves 4

This is my very simple take on the world-famous Caesar salad. Yes, I have taken a few short cuts to get a quick and tasty salad on the table using just cos lettuce, boiled eggs, crispy bacon and a mayo dressing. If you want to go traditional, add some anchovies and croutons, but I think this fits the bill perfectly for a weeknight salad to serve alongside some fish, chicken or steak.

Ingredients

6 eggs, at room temperature
6 rindless bacon rashers
2 baby cos lettuces, leaves separated and torn
2 teaspoons coconut oil or good-quality animal fat
100g caesar dressing (page 230)
sea salt
freshly ground black pepper

Method

Fill a saucepan with water and bring to the boil. Turn down the heat to medium–low, add the eggs and simmer for 6 minutes for semi-soft-boiled eggs (or cook to your liking). Immediately transfer the eggs to ice-cold water to stop the cooking process. Once the eggs have cooled, peel under cold running water and cut in half lengthways.


Heat the coconut oil or fat in a large frying pan over medium heat. Add the bacon and pan-fry, turning occasionally, until golden and crisp, about 2 minutes on each side. Remove from the pan and drain on paper towel. When cool enough to handle, chop the bacon into small pieces.

Arrange the cos leaves in a large shallow serving bowl, top with the bacon and egg and drizzle over the dressing. Season with salt and pepper and serve.

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