



🕒 Approximately **35 min**

🔥 **332 kcal** p.p.

👥 **4 persons**

WHAT YOU NEED

- A green salad head: 1 pcs
- White asparagus: 600 g
- Diced bacon 150g: 1 pcs
- A box of 4 eggs: 1 pcs
- Dried cranberries: 40 g

GOOD TO HAVE AT HOME

- Salt
- Pepper
- Olive oil
- Garlic cloves: 2 pcs
- Maple syrup: 2 tsp.
- Lemon juice: 1 dash
- Apple cider vinegar: 1 tsp.

ALLERGENS



SALAD WITH ROASTED WHITE ASPARAGUS, BACON AND POACHED EGG

ROASTED WHITE ASPARAGUS

- Peel the asparagus and discard the woody ends. Cut in 3 cm long pieces. Roast the asparagus for 5-10 min. on medium/high heat on a dry pan until well colored and aromatic. Set aside on a plate.

SALAD WITH ROASTED WHITE ASPARAGUS, BACON AND POACHED EGG.

- Clean the salad head and pick into smaller pieces. Coarsely chop the cranberries. Add both to a bowl and fold in diced bacon.
- Mix a dressing from pressed garlic, a good dash of olive oil, a dash of lemon juice and maple syrup. Season to taste with salt and pepper.
- In a pot, bring 1L water to a simmer. Carefully break an egg into a cup. Add the apple cider vinegar to the simmering water. Using a spoon, make a swirl in the water. In one movement, gently pour the whole egg into the water in the middle of the swirl. For a soft egg, poach for approx. 3 min. and 4 min. for a more firm egg. You can cook more eggs in the pot at the same time. Remove with a slotted spoon.

SERVING

- Add the salad to plates and top with roasted white asparagus and freshly poached egg.