

## Warm Spinach Salad with Bacon & Potatoes

*On a night when you prefer to eat lightly, serve this salad for dinner.*

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### INGREDIENTS:

- 4 eggs
- 1 pound heirloom fingerling potatoes
- Salt
- 1 pound baby spinach leaves
- 1 sweet red onion, halved and thinly sliced
- 8 slices thick bacon, cut into ½-inch widths
- Approximately 2 tablespoons sherry vinegar or red wine vinegar
- Freshly ground black pepper + salt to taste

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**INSTRUCTIONS:** Put eggs and potatoes in a large saucepan with cold water to cover. Bring to a simmer over high heat and adjust heat to maintain a gentle simmer. Remove eggs after 8 minutes and transfer to a bowl. Run cold water over the eggs until cool, then drain, peel and cut into quarters.

Add salt to the saucepan and continue simmering potatoes until a knife slips in easily. Drain and cool, then peel. Slice ¼-inch thick.

Put spinach and red onion in a large bowl. Add sliced potatoes.

Put bacon in a cold frying pan and set over moderate heat. Cook until bacon begins to crisp and has rendered much of its fat, about 5 minutes. Add bacon and bacon fat to spinach and toss well. Add 1 tablespoon vinegar and salt and pepper to taste. Toss again, then taste and add more vinegar if necessary. Divide among four dinner plates and garnish with egg wedges.

Serves 4

**PER SERVING:** 410 calories, 22 g protein, 26 g carbohydrate, 24 g fat (8 g saturated), 245 mg cholesterol, 744 mg sodium, 1 g fiber