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Wilted Spinach Salad with a Perfect Soft-Boiled Egg

Makes 4 salads

It's time to enjoy spring greens! Learn how to make the perfect soft-boiled egg and maximize your salad making skills with our take on a classic wilted spinach salad. Jammy eggs, crispy bacon, and wilted spinach come together with creamy goat cheese, crunchy breadcrumbs, and a tangy, fresh, warm dressing. Delicious!

Ingredients:

For the Breadcrumbs:

2 tablespoons butter
1 cup hearty (and slightly stale) bread,
pulsed into breadcrumbs
1/4 teaspoon Kosher salt
1/4 teaspoon black pepper

For the Salad:

1/2 lb. bacon, fried and crumbled
4 eggs, soft-boiled and halved
2 lbs. fresh spinach or baby spinach
1/2 small shallot, thinly sliced
4 oz. goat cheese, crumbled into bite-sized pieces

For the Warm Bacon Dressing:

2 tablespoons reserved bacon fat
2 tablespoons olive oil
2 tablespoons apple cider vinegar
1 tablespoon fresh lemon juice
2 teaspoons Dijon mustard
1 teaspoon honey
1/4 teaspoon Kosher salt
1/4 teaspoon black pepper

Directions:

- 1. Prepare the Breadcrumbs:** Making your own breadcrumbs is a snap! Toss a few slices of stale bread in a food processor and pulse into a fine texture. Spread the crumbs in a single layer on a sheet pan and pop into a 300 degree oven for 10 minutes or until lightly toasted. (Watch carefully.) Once cooled, they're ready to use on salads or casseroles.
2. In a large skillet, melt the butter and toss with the breadcrumbs. Over medium heat, stir the breadcrumbs often and toast until golden brown. Season with Kosher salt and pepper. Remove from the pan and set aside.
- 3. Prepare the Bacon:** In the same skillet, fry the bacon until crispy. Remove the bacon, and let cool on a paper towel-lined plate. Crumble. Reserve 2 tablespoons of the bacon grease for the dressing.
- 4. Prepare the Dressing:** In a small saucepan, combine the rendered bacon fat with the olive oil, vinegar, lemon juice, Dijon mustard, honey, salt, and pepper. Heat the dressing until just warmed.
- 5. Prepare the Soft-boiled Eggs:** Bring a saucepan filled halfway with water to boil. Add the eggs and boil for exactly six minutes. Remove immediately from the boiling water and cool slightly by running under cold water for about a minute. Peel and halve the eggs. Soft boiled eggs may be made ahead of time and kept in their shells and in the fridge for up to two days. To reheat, drop the pre-cooked eggs into boiling water for three minutes. Cool slightly, peel, and serve!
- 6. Assemble and Serve the Salad:** Just before the eggs finish boiling, toss the spinach with the bacon crumbles, shallot, and the warm bacon dressing. Toss with tongs until the spinach begins to wilt slightly. Plate each dish with a serving of wilted spinach, one soft-boiled egg cut in half, a few crumbles of goat cheese, and a generous sprinkle of toasted breadcrumbs. Serve immediately and enjoy!