

## **Erin's Spinach Salad with Organic Chicken Breast (2 pages)**

This spinach salad recipe is my Mom's good friend Erin's recipe. They have been friends since they were teenagers. When I was a teenager, Erin had cooked dinner for us, and this was the BEST salad my 14 year old self had ever tasted (don't tell my Mom). I still make it to this day. It is my husband, Dusty's, favorite salad!

### **Hard Boil Eggs**

These eggs are pasture raised in Carson Valley. And they are truly pasture raised. The chickens run around the pasture all day and lay their eggs in a mobile coop. It makes my heart happy. We sell these eggs by the dozen... I love all the colors!

Place your eggs in a pot and cover with cold water by 1 inch. Bring to a boil over medium-high heat, then cover, remove from the heat and set aside 8 to 10 minutes. Drain, cool in cold water or ice water and peel. I think the ice water helps the shell come off easier.

### **Bacon**

The bacon is uncured, and you will love it. Put the bacon in a skillet and fry it up to the doneness you prefer. I like my bacon crispy, but my husband likes his on the soft side. You can cook it however you want because it is your salad.

This is a pound of bacon. You may not need it all. So save some for breakfast if you want. I usually use about 1/2 for our family of 4.

### **Salad**

Wash and dry the spinach. Even when the greens have been washed, I think it is a good idea to still wash them. Sorry. I know it is a pain, but it just seems like a good idea.

Put the spinach, chopped eggs, and chopped bacon in a bowl together and toss it with the dressing that comes with your meal kit.

Dressing Ingredients: Olive Oil, Ketchup, Vinegar, brown sugar, salt and pepper. Erin would add some of the bacon grease this dressing. You can do that, I don't because I am getting close to 40 and don't need to be eating extra bacon grease, but it is yummy. 😊

### **Cook the Chicken**

You have enough chicken for 1/2/lb for each person. Rinse and dry the chicken. Then you can cut the chicken into tenders if you want to top the salad with them, or you can cut the chicken into bigger pieces and have a nice piece of chicken breast on the side. Whatever you prefer. Make sure and put a good amount of salt and pepper on the chicken and get a good sear on it. However you choose to cut it up is fine, but just make sure you cook it on medium to high heat and cook it though. I cook mine in our cast iron skillet. You can grill it or use a skillet. You can even use your oven if you like. If you use a skillet, you may want to use a little olive oil in the bottom of the skillet to cook the chicken in.

