

## Mixed Greens with Five-Spiced Bacon and Poached Egg

This recipe takes the classic French bistro salad and gives it an innovative twist with Chinese Five Spice-scented apples and candied bacon.

Prep Time: 20 minutes

Cook Time: 25 minutes

### Candied Bacon:

8 ounces slab bacon, sliced 1/4-inch thick (about 6 to 8 slices)

1/4 cup honey

1 teaspoon **McCormick® Gourmet Collection™ Chinese Five Spice**

### Salad:

2 tablespoons water

1 tablespoon lemon juice

1/2 teaspoon **McCormick® Gourmet Collection™ Chinese Five Spice**

1 large Fuji apple, cored and thinly sliced

3 tablespoons white wine vinegar

2 tablespoons finely chopped shallots

1 tablespoon Dijon mustard

1/4 teaspoon **McCormick® Gourmet Collection™ Coarse Grind Black Pepper**

8 cups assorted micro-greens or European mixed salad greens

### Poached Eggs:

1 tablespoon white wine vinegar

6 large eggs

**McCormick® Gourmet Collection™ Chinese Five Spice** (for garnish)

1. For the Candied Bacon, arrange bacon slices in single layer on foil-lined 15x10x1-inch baking pan. Bake in preheated 400°F oven 15 minutes or until bacon edges begin to curl. Remove pan from oven. Carefully drain drippings into a glass measuring cup. Set aside. Microwave honey and Chinese Five Spice in small microwavable bowl on HIGH 30 seconds, stirring after 15 seconds. Brush bacon with honey mixture. Bake 10 minutes longer or until bacon is browned and crisp. Carefully drain any additional drippings into measuring cup. Cool bacon on wire rack. Break into bite-size pieces. Set aside.
2. For the Salad, mix water, lemon juice and Chinese Five Spice in small bowl. Add apple slices; toss to coat well. Mix 1/4 cup of the warm bacon drippings, vinegar, shallots, mustard and pepper in small bowl with wire whisk until well blended. Set aside.
3. For the Poached Eggs, fill large deep saucepan with 2 inches of water. Add 1 tablespoon vinegar; bring to boil. Reduce heat to medium. Break 1 egg into small dish. Carefully slide egg into simmering water (bubbles should begin to break the surface of the water). Repeat with remaining eggs. Poach eggs 3 to 5 minutes or until whites are completely set and yolks begin to thicken. Carefully remove eggs with slotted spoon. Drain on paper towels.

4. To serve, divide greens among 6 plates. Top each with a poached egg. Sprinkle eggs with additional Chinese Five Spice. Arrange drained apple slices and bacon around salad. Warm dressing if needed and drizzle over salads. Serve immediately.

Makes 6 servings.

**To Use Pre-Cut Thick Sliced Bacon to prepare the Candied Bacon:** Arrange bacon slices in single layer on foil-lined 15x10x1-inch baking pan. Bake in preheated 400°F oven 5 minutes or until bacon edges begin to curl. Remove pan from oven. Carefully drain drippings into a glass measuring cup. Set aside. Microwave honey and Chinese Five Spice in small microwavable bowl on HIGH 30 seconds, stirring after 15 seconds. Brush bacon with honey mixture. Bake 5 to 10 minutes longer or until bacon is browned and crisp. Carefully drain any additional drippings into measuring cup. Cool bacon on wire rack. Break into bite-size pieces. Set aside.

**Nutritional Information Per Serving:** 357 Calories, Fat 21g, Protein 20g, Carbohydrates 22g, Cholesterol 243mg, Sodium 946mg, Fiber 3g