

SALAD WITH CRISPY BACON AND PARMESAN CHEESE

INGREDIENTS:

1 packaging Sokołów raw smoked bacon 1 packaging lettuce mix 4 tablespoons mayonnaise 2 tablespoons honey 50 g anchovies 100 g parmesan cheese handful of croutons 1 clove garlic 2 eggs salt, pepper

PREPARATION:

- 1. Fry raw bacon in pan or roast in the oven preheated to 180°C for 15 minutes.
- 2. Blend the anchovies. Add crushed garlic, honey, parmesan cheese and the anchovies to the mayonnaise. Season with salt and pepper. Mix thoroughly.
- 3. Mix the salad mix with the sauce. Sprinkle the salad with croutons, parmesan cheese and pieces of bacon. Put boiled eggs on top.

Recipe Chart