

Kale, Bacon, and Roasted Beet Salad with Warm Tomato Vinaigrette & Poached Eggs

4 SERVINGS | HANDS ON TIME: 30 minutes | TOTAL TIME: 50 minutes

Fruitful Hill Farm Kale, large stems removed and discarded. leaves washed and dried
Flying Pig Provisions Bacon, thawed
Johnson's Backyard Garden Beets, stem and root end trimmed, washed and peeled
Johnson's Backyard Garden Fennel, green stems removed, washed
Gundermann Acres Watermelon Radishes, leaves and root end trimmed, washed
Ruffled Feathers Farm Pasture-raised Eggs
Farmhouse Kitchen Tomato Vinaigrette, stirred well before use
Sea salt and fresh cracked black pepper
Olive or vegetable oil

Preheat oven to 400°F.

STEP 1 Peel the beets and cut into 1.5" pieces. Place beets on a large, foil lined baking sheet and toss with 2 tbsp. oil and 1 tsp. salt and pepper. Roast the beets for 30-35 minutes or until tender. Check the beets for doneness by inserting a paring knife into the center. If the knife slides in easily without resistance the beet is cooked through.

STEP 2 While the beets are roasting, cut the kale leaves into ½" thick ribbons. Transfer kale to a large bowl. Drizzle the kale ribbons with 2 tbsp. oil and season with 1 tsp. salt and pepper. Using your hands, massage the oil and seasonings into the kale. The kale will turn a brighter green and soften. Cut the fennel bulb in half and remove the triangular core. Set the fennel halves cut side down and shave them as thinly as possible. Transfer the fennel to the bowl with kale. Cut the radishes into thin rounds, as thinly as possible. Transfer the radishes to the bowl. Toss the kale, fennel, and radish to combine, and set aside.

STEP 3 To poach the eggs, fill a 3 quart pot ¾ of the way with water. Place the pot over high heat and bring water to a simmer (when small bubbles begin to rise from the bottom of the pot). Once simmering, decrease heat to medium-low. If you have vinegar on hand, add 1 tbsp. to the water to help the egg whites set. Working with one egg at a time, crack the egg into a small bowl. Using a large spoon, swirl the water to create a vortex and place it close to the surface of the hot water. Gently slip the egg into the water. Repeat with remaining egg. Turn off the heat and cover the pot. Set timer for 4 minutes. Use a slotted spoon to carefully remove the eggs and set aside on a paper towel. At this point, the egg whites should be completely cooked, while the egg yolks are still runny. Cook for 2-4 minutes longer for firmer yolks.

STEP 4 Slice the bacon into 1" pieces and place in a saute pan set over medium heat. Cook for 4-6 minutes, stirring frequently, until browned and crisp to your preference. Transfer crisped bacon to a paper towel-lined plate. Reserve the bacon fat in the pan and place over low heat. Add the tomato vinaigrette to the pan and gently whisk to combine with bacon fat. Season with salt and pepper to taste.

STEP 5 Add the kale, fennel, and radishes to serving bowls. Top with roasted beets and crisp bacon, followed by the poached eggs. Pour the warm tomato vinaigrette all over the salads. Enjoy!