

# All Day Breakfast Salad

## Ingredients

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- 1** bunch curly endive, washed
- 2** punnets cress, snipped
- 8** tablespoons extra virgin olive oil
- 3** tablespoons white wine vinegar
- 1** teaspoon english mustard
- sea salt
- black pepper, freshly ground
- Olive oil
- 4** rashers bacon, sliced into strips
- 3** slices stale bread, torn up
- 100** grams sausage, sliced
- 2** large eggs
- 1** bunch chives, chopped

## Method

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Cut the endive into bite sized pieces, wash in cold water and spin dry. Mix in a bowl with the snipped cress and place to one side.

For dressing: Whisk extra virgin olive oil, vinegar and msutard together and season lightly with salt and pepper. Bring a small saucepan of water to a simmer, ready to poach the eggs.

Heat a splash of oil in a large non-stick frying pan and fry the bacon and sausage for a couple of minutes. Add the bread chunks and fry until everything is crispy, then remove from heat.

Poach eggs in simmering water for about 2 minutes. Add hot bacon, sausage and bread into the salad, mix quickly with enough dressing to coat everything and divide onto plates. Lift out eggs, put on plates with salade and gently break the yolk. Drizzle with a little extra oil, sprinkle with chives and serve.

**Source: Cook - Jamie Oliver (2 servings)**

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