



# Asparagus, Bacon, and Leafy Greens

This salad was delicious with our Creamy Garlic- Avocado Dressing! But, you can top it off with any dressing. This salad is simple and allows for you to enjoy delicious, in season asparagus in a fresh new way.

## Ingredients

- **1 bunch** of fresh asparagus
- **½ to 1 package** of lean bacon cut into bite-sized pieces
- **1 package** of mixed salad greens (If buying loose mixed greens, a few handfuls should be good - judge according to how many people you are serving and how leafy you want the salad to be)

## Directions

1. Wash the mixed greens and dry them with a towel or using a salad spinner if available and place the greens in a large bowl. (Be sure to dry off excess water because the dressing won't "stick" as well to the greens if they are wet)
2. Fry the bacon in a dry pan on low to medium heat until the bacon is crispy. Place the cooked bacon pieces into the bowl with the salad greens. Drain the grease from the pan but don't wash the pan completely. (Careful here - it is best to pour the bacon grease into an old tin can and let it cool before tossing in the garbage)
3. Wash the asparagus and break the tough ends off. It is best to do this by bending the asparagus by hand because the spear will naturally break off where the tough part ends. Discard the tough ends.
4. Chop the remaining asparagus spears each into 4 pieces.

5. Using the same pan as you used for the bacon, fry the asparagus (the remaining bacon bits and slight amount of grease in the pan will give nice flavor to the asparagus.)
6. Place the asparagus into the bowl with the greens and the bacon.
7. Pour your favourite homemade dressing over the salad, toss, and enjoy!