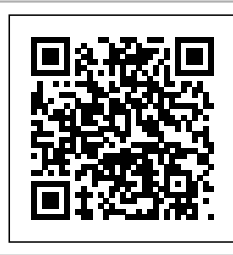


# Open Faced Breakfast Sandwich



Scan Code To Watch  
Video!



Recipe by: Laura Vitale

*2 or 4, depending on your appetite*

**Prep Time: 5 minutes**

**Cook Time: 15 minutes**

## Ingredients

- \_\_ 4 Slices of Brioche Bread
- \_\_ 4 Eggs
- \_\_ 4 to 8 Slices of Applewood Smoked Bacon
- \_\_ 2 Tbsp of Melted Butter, plus a bit more for your skillet
- \_\_ 4 cups of Mixed Greens
- \_\_ 1 Tbsp of Fresh CHopped Dill
- \_\_ 2 Tbsp of Olive Oil
- \_\_ 1 Tbsp of Red Wine Vinegar
- \_\_ Salt and Pepper, to taste

1) Preheat your oven to 400 degrees. Place your bacon on a wire rack over a baking sheet and pop it in the oven to bake until crisp for about 15 minutes.

2) Brush both sides of the bread with the butter, place them on a baking sheet and bake them for about 10 minutes.

3) In a skillet, add about 2 Tbsp of Unsalted butter in a large skillet and bring it to temperature over medium heat.

4) Add your cracked eggs in your skillet and cook them for a few minutes on just one side (or you can cook them however you prefer them).

5) In a large bowl, toss together your greens with salt, pepper, olive oil, vinegar and dill.

6) When ready to serve, top each piece of bread and a couple slices of bacon. Serve along side your mixed greens and enjoy!

