- Prep Time: 15 minutes
- Cook Time: 20 minutes
- Total Time: 35 minutes
- Servings: 2 as a main course, 4 as a side
- Skill Level: Easy
- Intensity: Low to Medium (The most intense part is timing the eggs and bacon, but it’s all manageable.)

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Ingredients

For the Salad:

- 4 large eggs
- 8 slices thick-cut bacon (applewood smoked is fantastic)
- 1 large head of Romaine lettuce, or 2 smaller hearts, chopped into bite-sized pieces
- 1 cup cherry or grape tomatoes, halved
- 1 ripe avocado, sliced (optional, but highly recommended for creaminess)
- 2 slices of rustic sourdough bread, cubed
- 1 tbsp olive oil
- Salt and black pepper to taste

For the Creamy Mayo Vinaigrette:

- 1/3 cup good-quality mayonnaise
- 1 ½ tbsp white wine vinegar or apple cider vinegar

- 1 tsp Dijon mustard
- 1 small garlic clove, finely grated or minced
- 2 tbsp extra-virgin olive oil
- 1-2 tbsp water (to thin to desired consistency)
- Pinch of salt and a generous grind of black pepper

Equipment

- Large pot for boiling eggs
- Large skillet for bacon and croutons
- Mixing bowls
- Whisk
- Sharp knife and cutting board
- Salad spinner (optional, but helpful)

Instructions

Part 1: The Perfect Jammy Eggs (Time: 8 minutes, Intensity: Medium)

1. Boil the Water: Fill a medium pot with enough water to cover the eggs by an inch. Bring it to a rolling boil over high heat.

2. Gently Add Eggs: Carefully lower the eggs into the boiling water using a slotted spoon. Set a timer for exactly 7 minutes for a perfectly set white and a soft, jammy yolk. (For a firmer yolk, go 8 minutes).

3. The Ice Bath: While the eggs cook, prepare a bowl of ice water. As soon as the timer goes off, immediately transfer the eggs to the ice bath. Let them cool for at least 5 minutes. This stops the cooking process and makes them incredibly easy to peel.

4. Peel and Halve: Gently tap the eggs on a hard surface to crack the shell, then peel them under a stream of cool water. Pat dry and set aside. Once the salad is ready, slice them in half.

Part 2: Crispy Bacon & Croutons (Time: 15 minutes, Intensity: Medium)

1. Cook the Bacon: Lay the bacon slices in a cold, large skillet. Turn the heat to medium. Cooking bacon from a cold pan renders the fat slowly, resulting in perfectly crispy

strips. Cook for 8-12 minutes, flipping occasionally, until it reaches your desired level of crispness.

2. Drain and Chop: Transfer the cooked bacon to a plate lined with paper towels to drain. Once cool enough to handle, chop it into bite-sized pieces. Reserve about 1 tablespoon of the bacon fat in the skillet.

3. Make the Croutons: Add the cubed sourdough bread to the skillet with the reserved bacon fat (add a drizzle of olive oil if the pan seems dry). Toss to coat. Toast over medium heat for 4-6 minutes, tossing frequently, until the croutons are golden brown and crisp. Season with a pinch of salt and pepper. Set aside.

Part 3: The Creamy Mayo Vinaigrette (Time: 3 minutes, Intensity: Low)

1. Whisk the Base: In a small bowl, combine the mayonnaise, vinegar, Dijon mustard, and grated garlic. Whisk until smooth.

2. Emulsify: While whisking constantly, slowly drizzle in the extra-virgin olive oil. The dressing will become thick and glossy.

3. Adjust Consistency: Whisk in water, one tablespoon at a time, until the dressing reaches a pourable but still creamy consistency. Season with salt and pepper to taste. The dressing should be tangy, savory, and rich.

Part 4: Assemble and Serve (Time: 2 minutes, Intensity: Low)

1. Toss the Greens: In a large salad bowl, combine the chopped Romaine lettuce and halved tomatoes. Drizzle with about half of the dressing and toss gently to coat the leaves.

2. Arrange the Toppings: Scatter the crispy bacon, toasted croutons, and sliced avocado (if using) over the dressed greens.

3. Crown with Eggs: Gently place the halved soft-boiled eggs on top of the salad. Sprinkle everything with a final pinch of flaky sea salt and a generous grind of black pepper.

4. Serve Immediately: Drizzle with the remaining dressing at the table, or serve it on the side for everyone to add as they wish.

Recipe Notes & Variations

- Make it a Wrap: This salad filling is phenomenal in a large flour tortilla or a lettuce wrap.

- Add a Kick: A pinch of red pepper flakes in the dressing or sprinkled on top adds a lovely warmth.

- Change the Green: Arugula or a spring mix would also work beautifully, offering a peppery note.

- Vegetarian Option: Omit the bacon and use store-bought crispy fried onions or extra croutons for crunch. Use a smoked sea salt to mimic some of the smoky flavor.

Nutrition Information

Please note that the following nutrition information is an estimate and is provided for informational purposes only. It is based on the ingredients as listed, without optional avocado. The values can vary based on specific brands and exact quantities used.

Per Serving (based on 2 main course servings):

- Calories: ~610 kcal
- Protein: 23g
- Fat: 48g
- Carbohydrates: 22g
- Fiber: 4g
- Sugar: 4g
- Sodium: ~1100mg