

## BACON, SPINACH & EGG TOASTED OPEN SANDWICH

Serves 4



### Ingredients

4 thick slices of sourdough  
12 rashers of **Smoked Streaky Bacon**  
25ml **Fino Olive Oil**  
200g baby spinach  
4 Eggs  
**Halen Mon Sea Salt** and Pepper

Grill the **Smoked Streaky Bacon** for 2-3 minutes on both sides, until golden and crispy. Toast the bread until golden brown, then arrange the bacon on top.

Meanwhile, drizzle half of the **Fino Olive Oil** in a frying pan and saute the spinach for 2-3 minutes till it is wilted, season with the **Halen Mon Sea Salt** and some pepper. Then divide across each serving on top of the bacon.

In the same pan heat the remaining olive oil and crack the eggs into the pan, if picking out any shell if it goes in. Fry the eggs till the yolks are set and cooked but they are still runny. Transfer carefully to serving plates and burst the yolk so that it spills over the open sandwiches.

If you are a seaweed fan, why not spread some **Laverbread** on the toast before the spinach. For a little extra, we recommend sprinkling a little **Welshman's Caviar** over the eggs while they are cooking.