



# Eat Seasonably Caramelized Onion, Bacon, Pinenut & Curly Lettuce salad



*The sweet onion in this recipe is a brilliant way to lift a curly lettuce. This is one salad that will liven up the dullest diet!*

## What you need

Serves 4

- 3 tbsp Olive oil
- 8 Rashers of streaky bacon
- 2 Red Onions, peeled, cut in half & each half cut into 4
- 100g pinenuts
- 6 Sprigs of Sage
- 2 tbsp Balsamic Vinegar
- 1 Curly Lettuce, washed & roughly tear the larger leaves
- Parmesan shavings to serve
- Freshly Ground Black pepper

## Directions

- Preheat the grill
- Grill the bacon until crispy
- Heat the oil in a frying pan, add the onions cooking for 10-15 minutes until soft & caramelized
- Add the pinenuts & sage to the onions and continue to cook until the pinenuts are browned
- Put the bacon, onions and pine nuts into a bowl with the vinegar & curly lettuce and tossing all the ingredients together
- Serve with parmesan shaving & a little black pepper on top



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