

SMOKED BACON, SPINACH & EGG TOASTED OPEN SANDWICH

Our [Smoked Bacon](#) Sandwich Recipe with Spinach and Egg is a scrumptious way to start the day!

Serves 4

Ingredients

12 rashers of [Smoked Streaky Bacon](#)

4 thick slices of [Sourdough](#)

4 Free Range Eggs

200g baby spinach

25ml [Fino Olive Oil](#)

[Halen Môn Sea Salt](#) and Black Pepper



Grill the [Smoked Streaky Bacon](#) for 2-3 minutes on both sides, until golden and crispy. Toast the [Sourdough](#) slices until golden brown and arrange the bacon on top.

Meanwhile, drizzle half of the [Fino Olive Oil](#) in a frying pan and sauté the spinach for 2-3 minutes till it is wilted, season with the [Halen Môn Sea Salt](#) and some black pepper. Divide each serving on top of the [Smoked Streaky Bacon](#).

In the same pan heat the remaining [Fino Olive Oil](#) and crack the eggs into the pan, picking out any shell if it goes in. Fry the eggs till the yolks are set and cooked, but 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.

Serve fresh and enjoy!