

Rescue Recipe

this recipe is great for using up left-over salad and chips

Recipe by
KETTLE®

Ingredients

50g washed wild rocket
50g washed lettuce
25g washed fresh watercress
2 tomatoes
4 slices of white bread
150g slices of smoked bacon
2 eggs
1x150g KETTLE® Chips Sea Salt with Crushed Black Peppercorns

Salad dressing

Balsamic vinegar
Olive oil
Salt & black pepper

BLT salad with KETTLE® Chips Sea Salt with Crushed Black Peppercorns

Arrange KETTLE® Chips Sea Salt with Crushed Black Peppercorns in a serving dish. Wash and drain the rocket, lettuce and watercress and place in a bowl. Cut the bacon into thin strips, put some olive oil in a shallow frying pan and sauté the bacon strips till cooked. Remove and set aside. Cut the bread into cubes, place a little more olive oil into the frying pan and gently fry the bread cubes until golden brown. Remove and drain on some kitchen paper. Wash the tomatoes and dice them. Make the salad dressing with Balsamic Vinegar, Olive Oil and Salt & Black Pepper to individual taste. Add the dressing to the leaves and toss together, add the bread cubes, the bacon strips and tomato and mix well in. Arrange the salad on top of the KETTLE® Chips. Gently poach the eggs in boiling water, drain and place on the top. Enjoy!

Preparation time 30 minutes.
Serves 2-4.


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