

BREAKFAST SANDWICH

The Cooks Next Door

1 egg
fresh grated parmesan cheese (or whatever cheese you prefer)
pepper to taste
2 slices bread (I used rosemary olive oil bread)
butter
1 slice cooked bacon
a few leaves of baby spinach
2-3 slices of tomato

Fry the egg in a little butter - breaking the yoke. When it is almost finished, sprinkle parmesan cheese and allow to melt. Sprinkle with a little pepper.

Toast the bread - I put it under the broiler to crisp one side, leaving the other side soft. Butter one side of each piece.

To Build:

Top first slice of bread with baby spinach, then bacon, then the egg, then the tomato and top with remaining slice of bread. Serve immediately.

BRUNCH SPINACH SALAD

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Baby spinach or mixed greens
Creamy Balsamic Dressing (or dressing of your choice - a sweet poppy seed would also be lovely)
Fresh berries (I used raspberries and sliced strawberries)
Granola

Toss the greens with the dressing and place on plate. Top with berries and granola. Serve.