

Layered Breakfast Salad Toast

Wake-up to a breakfast feast of rustic bread, fresh garden greens and poached egg

Add options such as sausage, bacon, asparagus, etc... for an infinite variety, limited only by your imagination

Serve for breakfast, brunch, lunch, or dinner

SERVES: 4-6

PREP TIME: 15 minutes

COOK TIME: 20 minutes

TOTAL TIME: 35 minutes

INGREDIENTS

- 4 slices ¾" thick of a rustic-style crusty bread (sourdough, rosemary, ciabatta, olive)
- ¼ cup All-purpose Extra Virgin Olive Oil, brush on bread slices
- ¼ cup GC Napa Valley Organic Estate Extra Virgin Olive Oil, in salad dressing
- 1 bag 10 oz. Farmers Market salad greens (frisée, escarole, spinach, chicory)
- 1 Tbsp. GC Napa Valley Natural Meyer Lemon Pepper
- 1 Tbsp. GC Napa Valley Chardonnay Finishing Sea Salt
- Optional garnish: 4 chives



- 2 Tbsp. lemon juice, fresh
- 1 Tbsp. cider vinegar
- 4 whole organic eggs

TO PREPARE

- Brush All-purpose Extra Virgin Olive Oil on bread slices and toast in fry pan until golden. Alternatively, toast bread in toaster, toaster oven or grill, then brush lightly with Organic Estate Extra Virgin Olive Oil. Note: The grill marks are an added taste plus. Set toasted bread aside.
- Prepare salad dressing: Put ¼ cup Organic Estate Extra Virgin Olive Oil and 2 Tbsp. lemon juice into a small bowl. Mix with wire whip.
- Wash salad twice. Dry in a spinner or roll in a towel then place in a bowl. Add dressing. Toss to combine.
- Poach eggs:
 - Crack each egg into a separate small bowl.
 - Fill a medium pot half full with water and bring to a simmer. Add 1 Tbsp. vinegar. Stir water with until it swirls quickly.
 - Slide the egg gently into the center of the pan. Repeat with the remaining eggs.
- Cook for 2 minutes then turn heat off, cover pan, set timer for 4 minutes. The egg whites should be completely cooked, while the egg yolks are runny. Note: Timing depends on egg size.
- Lift the egg out with a slotted spoon and drain on a paper towel.
- Sprinkle with Meyer Lemon Pepper, Chardonnay Finishing Sea Salt and optional garnish of chives. Select from the suggested additions to create variations to suit taste preferences.

TO SERVE

Put 2-3 oz. dressed salad onto toasted bread. Place one poached egg on top of salad. Sprinkle with Meyer Lemon Pepper, Chardonnay Finishing Sea Salt and optional garnish of chives. Select from the suggested additions to create variations to suit taste preferences. Put Layered Breakfast Salad Toast on fun individual salad plates or make it a brunch buffet with the plain layered toast....deliciously fun!

WINE PAIRING

2014 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley
The bright aromatics and mouth-watering flavors heighten the wild salmon flavors

SHOPPING LIST

- 1 dz. whole organic eggs
- 1 bag 10 oz. Farmers Market assorted salad greens
- 1 loaf rustic-style crusty bread (sourdough, rosemary, ciabatta, olive, etc.)
- 1 lemon, fresh
- Optional addition, chives

FROM YOUR PANTRY

- Cider vinegar
- 1 bottle All-purpose Extra Virgin Olive Oil (Kirkland or Trader Joe's brand)



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