



Spinach Brunch Salad with Spicy Baby Bella Fritters and Bacon Buttermilk Dressing

Easy Bacon Buttermilk Dressing

- 1 cup buttermilk
- 1/2 cup mayonnaise
- 1 garlic clove, minced
- 1 Tablespoon minced chives
- 4 Tablespoons cooked bacon bits

In medium bowl, whisk buttermilk, mayonnaise, minced garlic, and chives; stir in bacon bits. Chill in refrigerator until serving. If dressing is too thick, add more buttermilk until desired consistency.

Baby Bella Fritters

- 2 to 4 Tablespoons olive oil as needed
- 2 cups thinly sliced chopped onion
- 3 ounces (about 1 cup) sliced chopped Baby Bella mushrooms
- Salt; ground black pepper to taste
- 1 small garlic cloves, minced
- 1 Tablespoon sriracha hot chili sauce
- 1-1/2 ounces grated Parmesan cheese
- 1 cup Panko bread crumbs
- 2 eggs

Place 1 Tablespoon olive oil in hot large nonstick skillet; add onions and mushrooms; sprinkle with salt and ground pepper; cook over medium heat stirring occasionally until golden about 10 minutes. Add garlic and hot sauce; cook for 2 to 3 minutes. Remove from heat; set aside to cool.

In large bowl, combine Parmesan cheese, bread crumbs, spicy onion mushroom mixture, and eggs, forming fritter mixture. Form about 8 to 12 small round fritters using about 3 to 4 Tablespoons for each. Place in refrigerator to chill for easier preparation.

To Cook: Heat 2 Tablespoons oil in nonstick skillet over medium heat until hot. Fry fritters in oil about 1 to 2 minutes per side or golden and crisp on both sides. Add more oil to skillet as needed. Remove from skillet to paper lined plate

Spinach Salad

1 Tablespoon butter, melted
3 ounces sliced Baby Bella mushrooms
2 to 3 Tablespoons sliced almonds
Salt; ground black pepper to taste
6 to 8 ounces fresh baby spinach leaves
8 sliced pickled peppadew peppers
2 Tablespoons cooked bacon bits

In clean skillet, melt butter; sauté sliced mushrooms and almonds; sprinkle with salt and pepper to taste. Remove from heat; set aside for salad.

Prepare individual salads: Arrange about 1-1/2 cups fresh spinach on each plate. Lightly toss spinach with 1 to 2 Tablespoons dressing to lightly coat. Top with peppadew peppers, bacon bits, sautéed mushroom and almond slices Arrange fritters on each salad as desired; Serve with dressing on the side.

Cook's Note: For an easier preparation, prepare the dressing and form fritter cakes ahead of time; chill in refrigerator. Recipe will make 4 to 6 servings

About the Recipe: Fresh spinach salad, sprinkled with pickled peppadews, sautéed mushrooms, almonds and bacon bites. Crispy onion mushroom fritters add a spicy note. Drizzled buttermilk bacon dressing adds a creamy country flavor. Perfect for a light supper or elegant brunch.