

Poached Egg Chef's Salad with Vinaigrette serves 1

2 cups fresh greens
1/2 cup chopped fresh vegetables (carrots, celery, broccoli, etc.)
1 scallion, minced (or 1 tablespoon shallot or red onion)
1 slice turkey or ham, chopped or sliced 1/4" thick
1 slice cheese, sliced 1/4" thick
3 cherry tomatoes or 1/2 cup chopped fresh tomato
1 tablespoon grated Parmesan cheese
Kosher salt and freshly ground pepper
2 poached eggs*
1t fresh lemon juice

Vinaigrette: Whisk together: 1 tsp white wine vinegar, pinch each salt and pepper, a tiny dab of Dijon mustard. Then, continuing whisking, add 1T olive oil. Taste and adjust seasonings.

In a large bowl, place cleaned greens and add the vegetables, meat and sliced cheese. Sprinkle with Parmesan cheese, salt and pepper. Add poached eggs, gently tapping the slotted spoon on a towel to remove excess water before placing at the center of the salad. Salt and pepper the eggs. Squeeze the lemon juice over all and drizzle with vinaigrette.

*Poached eggs: Heat 2" water to simmering in a small skillet. Break one egg into a ramekin or small cup. Slowly pour the egg into the water, stopping after the first bit of white is in..then continuing with the remainder of the egg. Repeat with the other egg. Cook 3 minutes or so or until the yolk is as done as you like. Remove with a slotted spoon or ladle. Tap off excess water before adding to salad or eating. Eggs can be made ahead (undercook them a bit), stored in the frig and reheated gently in water right before serving.