

# Big Green Salad w/ Scallops & a Bacon-Horseradish Vinaigrette

Cavegirl Cuisine

Make this big green salad your own...add or delete ingredients to your liking. I also like this vinaigrette over spinach...and if you don't like the "kick" that fresh horseradish offers, just delete it ~ the dressing is still amazing! Add shrimp, calamari, or salmon...change up the greens. This is a good base to a salad that has limitless possibilities!



## Ingredients

- 5 slices of bacon (6 ounces), small diced
- 1/4 onion, small diced
- 1 tablespoon [raw honey](#)
- 1/2 cup [white wine vinegar](#)
- 1/2 teaspoon yellow mustard
- 1-2 tablespoons freshly grated horseradish (depending how much kick you like)
- sea salt and ground pepper, to taste

- 12 sea scallops
- 6 cups chopped romaine lettuce
- a few handfuls of watercress
- one bunch of asparagus tips, steamed
- 1 avocado, diced
- 1/2 cucumber, sliced

## Directions

1. In a [cast-iron skillet](#) or preferred skillet, place bacon over medium heat and cook until bacon is almost crispy. Remove bacon to a paper towel-lined plate. Let skillet cool slightly and then pour out all but about 2 tablespoons of bacon grease. Set additional bacon grease aside.
2. Add the bacon, onion, honey, vinegar, and mustard to the skillet. Whisk and cook until onions are translucent. Remove from heat. Add horseradish, salt, & pepper. Whisk. Set aside.
3. In a skillet, add a little of the reserved bacon grease and heat on medium. Add scallops (not touching each other ~ give them plenty of room so they don't steam each other). Cook for 2 minutes. Depending on the thickness of the scallops, flip and cook for an additional 2-3 minutes. Remove from heat.
4. Plate veggies on 3 plates. Add scallops. Spoon warm bacon vinaigrette over the three plates. Grate additional grated horseradish, if desired.
5. Enjoy!

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