

# Green Salad with Bacon & Cheese

A really simple salad recipe that tastes amazing

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## INGREDIENTS

- 100g bacon
- two big handfuls of mixed salad
- half of a cucumber
- big handful of sweet peas
- parmigiano-reggiano cheese (to your liking)
  
- 2-3tbsp natural yogurt
- salt & black pepper



## DIRECTIONS

1. Set a medium pan to high heat and once it has warmed up add the bacon. Arrange the bacon just so that there is one layer and the bacon slices don't overlap. Fry the bacon until it is brown and crunchy. (See video for tips)
2. Once the bacon is ready, remove it to a plate covered with a double layer of paper kitchen towels and then cover with another layer of kitchen towel. This will allow to absorb the excess fat from the bacon. Leave aside to cool.
3. Wash the salad well and chop roughly or tear it with your hands. Cube the cucumber.
4. Add the salad and the cucumber to a medium bowl.
5. Peel the sweet peas and also add to the salad.
6. Chop the cooled bacon or break it with your hands into bite-sized pieces and also add to the salad, leaving some aside for decoration.
7. Make thin slices of cheese with a cheese slicer (cheese knife) and add to the rest of the ingredients. Leave some aside for decoration.
8. To make the dressing season the yogurt with salt and pepper. Pour the dressing over the salad and mix well until combined.
9. Before serving decorate with bacon and cheese that was left aside.