

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## BRUNCH SALAD

### Ingredients:

- 3 tablespoons avocado or olive oil
- 2-3 eggs
- ¼ cup chopped red onions
- 2-3 cups baby greens (spinach, kale, Shepherd salad mix or a combo)
- ½ cup roasted cauliflower
- ½ avocado, sliced
- Microgreens
- Salt and pepper

### Directions:

Step 1: Heat 2 tablespoons of oil in a large skillet over medium heat. Once hot, add onion and sauté for about 5 minutes.

Step 2: Add in greens and roasted cauliflower, toss to combine. Sprinkle with sea salt. Cook for about 2 minutes, stirring frequently, until greens just begin to wilt. Transfer the veggies to a salad bowl.

Step 3: Add remaining oil into the hot pan, still over medium heat. Crack eggs into the pan. Cook eggs to desired consistency, sprinkling with salt and pepper. Place cooked eggs on top of sautéed greens.

Step 4: Top bowl with avocado slices and microgreens. Serve with more salt and pepper, or even hot sauce!



## Pair with Lilly Rosé

Point phone camera at  
QR Code for more info.

