



FRIED EGG AND CRUNCHY BREADCRUMB BREAKFAST SALAD

- 1 ounce whole-grain rye bread
- 1 teaspoon of butter olive oil (for egg).
- 1 tablespoon blood orange flavored olive oil (for Greens)
- 1 large egg
- 1/1/2 teaspoon orange mango & passion fruit balsamic vinegar (for Greens)
- 1/8 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1/1/2 cups salad greens
- 4 radishes, halved

Tear bread into small pieces. Heat 1 tablespoon sage & onion olive oil in a small skillet over medium-high heat. Add breadcrumbs to pan; cook 3 minutes or until toasted, stirring occasionally. Remove from heat.

Reduce heat to medium. Add ½ teaspoon butter olive oil to pan. Crack egg into pan; cover and cook for 1/1/2 to minutes or until desired degree of doneness.

Combine blood orange olive oil & mango & passion fruit balsamic vinegar, salt, and pepper in a medium bowl. Add greens and radishes; toss to coat. Top with egg and breadcrumbs.