

Mixed Greens with Trout, Bacon, and Toasted Almonds in a Meyer Lemon Dressing

Here's a big entree salad for one very hungry person. The dressing is sharp because that's the way I like it. If you can't handle the truth, feel free to use a little more olive oil. Please note that I used leftover roasted trout when preparing this recipe. It will be just as tasty, if a bit saltier, if you opt for smoked trout, so please downgrade the added salt accordingly.

Serves 1 hearty eater, or 2 smaller ones

Juice of 1/2 Meyer lemon
1-1/2 tablespoons extra-virgin olive oil
Large pinch salt
Freshly ground black pepper
3 cups loosely packed mixed greens
2 pieces cooked bacon, crumbled
3/4 cup cooked, flaked trout
2 tablespoons toasted, sliced almonds

In a large salad bowl, whisk together the lemon juice, olive oil, and some salt and pepper. Set 1 tablespoon of dressing aside in a small bowl. Add the mixed salad greens and crumbled bacon to the salad bowl and toss to coat. Using tongs, mound the salad in a big heap on a serving platter.

Now add the flaked trout to the smaller bowl with the reserved dressing and stir to coat. Scoop the trout atop the greens, sprinkle with the almonds, and serve.