

Warm Bacon, Mushroom and Hazelnut Salad

2 cups of butternut lettuce

3 rashers of bacon with the obvious fat removed

1.5 cups of mushrooms

¼ cup of raw hazelnuts

Macadamia oil for cooking

Rinse and pat dry lettuce, and then tear into pieces. Cook the bacon and mushrooms in a fry pan in macadamia oil. Place hazelnuts on baking tray under the grill until light brown. Add these ingredients to the lettuce and toss and eat. No dressing is needed with this salad.