



Fried Egg-BLT with Arugula Aioli

Makes: 6 servings

Total Time: 45 minutes

- 1 tbsp pine nuts
- 1 1/2 cups lightly packed baby arugula (2 ounces)
- 1/4 cup lightly packed parsley leaves
- 1/4 cup lightly packed basil leaves
- 1 garlic clove
- 1 cup mayonnaise
- 2 tablespoons freshly grated Parmigiano-Reggiano cheese
- 1/4 cup extra-virgin olive oil, plus more for brushing
- 1 1/2 tablespoons fresh lemon juice
- Kosher salt
- Freshly ground pepper
- 12 thick-cut slices of rustic Italian bread
- 12 slices of thick-cut bacon (12 ounces)
- 2 large heirloom tomatoes, sliced 1/4 inch thick
- 3 ounces arugula, torn into bite-size pieces (1 1/2 cups)
- 6 large eggs

In a small skillet, toast the pine nuts over moderate heat until lightly golden, about 4 minutes. Let cool.

In a food processor, combine the pine nuts, arugula, parsley, basil and garlic and pulse until coarsely chopped. Add the mayonnaise, grated cheese, 1 tablespoon of the olive oil and 1 tablespoon of the lemon juice and puree until smooth. Season the aioli with salt and pepper.

Preheat a large griddle. Brush both sides of the bread slices with olive oil and griddle over moderate heat, turning once, until toasted, about 2 minutes. Transfer the toasts to a plate. Add the bacon to the griddle and cook over moderate heat until crisp, 3 to 4 minutes per side; drain on paper towels.

In a medium bowl, gently toss the tomato slices and torn frisée with 1 tablespoon of the olive oil and the remaining 1/2 tablespoon of lemon juice; season with salt and pepper.

In a large nonstick skillet, heat the remaining 2 tablespoons of oil. Crack the eggs into the skillet and fry sunny-side up or over-easy. Transfer to a plate and season with salt and pepper.

Lay 6 slices of toast on a work surface and spread with the aioli. Top with the tomatoes and frisée, then the bacon and eggs. Close the sandwiches, cut in half and serve right away.

Recipe from Jimmy Banno Jr of Food & Wine