

# Breakfast Salad with Poached Eggs

## Ingredients

2 tablespoons olive oil  
3 tablespoons white wine vinegar  
2 cups arugula  
Crusty bread  
Butter  
2 Eggs  
white vinegar

## Directions

1. In a small bowl whisk the olive oil, white wine vinegar, salt and pepper. Toss the dressing with the arugula and set aside.
2. Place the buttered toast on a plate, top with the arugula and set aside.
3. Fill a wide, low pan about two-inches deep with water and 1/2 teaspoon vinegar and bring to a gentle boil over medium-high heat.
4. As the water comes to a gentle boil, crack an egg gently in the middle of the water. Simmer over medium high heat for 6 minutes or until the white around the yolk has set. Scoop egg out with a slotted spoon, nestle it gently on top of the salad and toast.