Ingredients

1 red onion
100 grams diced bacon
Olive oil
2 sprigs thyme
4 big handfuls of rocket
Balsamic vinegar
Salt
Parmesan cheese, for shaving

Method

Peel the onion and cut into thin wedges.

Heat the frying pan and fry the diced bacon on a medium heat until golden brown.

Add a couple of lugs of olive oil to the frying pan. Add the thyme leaves, onion and a pinch of salt.

Toss around and fry on a medium heat for about 5 minutes until caramelized.

Wash rocket leaves in the salad spinner and place in a serving bowl. Any nice salad leaves could be used.

Add the bacon mixture and toss well. Drizzle a few tablespoons of the balsamic vinegar over the salad, this will make a natural dressing as it mixes with the olive oil.

Serve with some shaved parmesan cheese over the top, you can use a vegetable peeler to do this.

Recipe Source: Jamie Oliver. www.foodnetwork.com