






Classic Kiwi Curried Egg Salad

 Prep time:	10 minutes
 Cook time:	8 minutes
 Serves:	4-6



Ingredients

8 eggs

2 spring onions, chopped

$\frac{3}{4}$ tsp mild curry powder

$\frac{1}{2}$ cup 400ml jar **Eta Condensed Milk-Style Dressing**

Method

1. Place the eggs in a saucepan. Cover with cold water. Bring to the boil and cook for 7-8 minutes. Drain and cool quickly in cold water. When cold, remove the shells and cut the eggs into thick slices.
2. Arrange a bed of salad leaves on a platter. Place the egg slices on the lettuce. Scatter over the spring onions.
3. Mix curry powder into **Eta Condensed Milk-Style Dressing**. Spoon over the eggs to cover. Serve.