

## CLASSIC KIWI CURRIED EGG SALAD



Serves 4-6



Prep Time 10 minutes



Cook Time 8 minutes



### 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.