

CREAMY EGG & WATERCRESS SALAD



Serves 4-6



Prep Time 10 minutes



Cook Time 8 minutes



INGREDIENTS

- 6 eggs
- 2 stalks celery, sliced
- ½ cup alfalfa sprouts
- Baby watercress sprigs
- Mixed salad leaves
- ½ tsp mild curry powder
- ¼ tsp mustard powder
- 2 Tbsp lemon juice
- ½ cup **Eta Thick & Creamy Mayonnaise**

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 quarters.
2. Arrange a bed of salad leaves on a platter. Place the egg quarters on the lettuce. Scatter over the celery, alfalfa and watercress sprigs.

3. Mix curry powder, mustard powder and lemon juice into **Eta Thick & Creamy Mayonnaise**. Drizzle over the salad. Serve.