

Ham, Egg & Pea Shoot Salad

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Serves 2

Preparation and cooking time: 15 minutes

Ingredients:

- 3 eggs
- 4 slices Serrano Ham
- 50g Pea Shoots (1 pack)
- 1 tsp Lemon Juice
- 1 tsp Dijon Mustard
- 3 tsp Extra Virgin Olive Oil



Method:

Boil a large pan of water. Place the eggs into the boiling water for 7-8 minutes for a soft boiled egg, 10 minutes for a hard boiled egg. Remove from the pan and leave to cool. Once you can handle them, remove the shells and cut in half. Make the dressing by thoroughly combining the lemon juice, Dijon mustard and olive oil. Season to taste. Arrange the pea shoots, slices of ham and halved eggs on a platter and drizzle with the dressing. Serve with fresh crusty bread, or if you're feeling really naughty, a generous portion of chips...