

# SPINACH SALAD WITH GRATED EGG & PROSCIUTTO

## **Equipment**

Chopping boards

grater

Serving platters

sharp knives

frypan

## **Ingredients:**

1 bunch English spinach/silverbeet

4 slices prosciutto

3 tablespoons extra virgin olive oil

4 hard boiled eggs

1 tablespoon apple cider vinegar

2 tablespoons finely chopped parsley

## **Method**

1. Rinse and dry the spinach leaves. Boil the eggs.
2. Finely slice the spinach or silverbeet leaves and divide among 4 serving plates/bowls. Grate one egg over each salad and season lightly with salt and pepper.
3. Heat a non-stick frypan over medium heat and fry the prosciutto until crisp. Drain on paper towel, then crumble over the top of the salad.
4. Whisk together the vinegar and olive oil and lightly drizzle over the salad before sprinkling with the parsley.