

## BRUNCH SALAD



**Serves 4**

1/3 cup (80g) S&W Whole Egg Mayonnaise

2 tsp hot water

1 tbs lemon juice

1 clove garlic, crushed

Salt & ground black pepper

1/2 ciabatta loaf, crust removed

Olive oil spray

100g prosciutto, sliced

100g mixed lettuce

1 avocado, sliced

250g cherry tomatoes, halved

3 boiled eggs, cut in quarters

1/4 cup chives, chopped

**Lemon & Garlic Dressing.** Place S&W Mayonnaise in a bowl. Combine water & lemon juice, then using a spoon gradually beat into mayonnaise. Stir in the garlic, salt & pepper.

**Salad.** Tear the bread into 1 1/2 cm pieces and spray with olive oil on non-stick baking paper. Bake in 180°C oven until crisp. Cook prosciutto in a pan until crisp. Drain on paper & break into pieces when cool.

Combine lettuce, avocado, prosciutto, cherry tomatoes, bread pieces & egg onto a platter. Scatter chives over salad & drizzle dressing.

