



Lemon Egg Salad

Makes 6 serves at home or 36 tastes in the classroom



Equipment needed

small saucepan
medium mixing bowl
chopping board
knives
spoon
measuring spoons
small mixing bowl
spreading knife
spatula
frying pan
4 serving bowls.

Ingredients

2 eggs
¼ red onion
1 stick celery
¼ cup mayonnaise
½ lemon
2 cups baby rocket or other salad greens
30g butter
½ tsp ground sumac
2 slice bread

What to do

1. Put eggs in saucepan and cover with cold water. Place on stove on medium heat and bring to boil. Boil for 6 minutes.
2. When eggs are done, remove from stove and put saucepan in sink and carefully tip out hot water. Fill saucepan with cold water to cool down eggs.
3. Peel egg shells and slice and chop eggs.
4. Juice the lemon and put the juice in the bowl.
5. Peel and finely chop the onion. Add to bowl.
6. Finely slice the celery and add to bowl.
7. Add the mayonnaise, pepper and salt and mix well.
8. Shred any large leaves such as lettuce and add the greens to the bowl. Mix well and divide into serving bowls.

Making croutons

1. In a small bowl, mix the butter and sumac. Spread the butter on both sides of the bread.
2. Heat frying pan over medium heat.
Fry the bread until golden brown both side. Use the spatula to turn it.
3. Place the fried bread on cutting board and then cut into sticks, then cubes.
Scatter the croutons over the salad bowls.