Egg Salad with Garlic Herb Croutons

Season: All year  
Type: Salad  
Difficulty: Medium  
Serves: 6 or 15 tastes  

Fresh from the garden: Rocket, lettuce, Baby Spinach, garlic, spring onion, parsley, thyme  
Recipe Source: www.allrecipes

What to do:

- Place eggs in a saucepan and cover with cold water. Bring to the boil then reduce heat and simmer the eggs for 10 minutes until hard boiled
- Make croutons
- Preheat oven to 200°C.
- Line a baking tray with baking paper.
- Combine oil, garlic, thyme and parsley in a bowl.
- Add bread Toss to coat.
- Transfer to prepared tray.
- Bake, turning occasionally, for 10 minutes or until golden and crisp
- Meanwhile, combine mayonnaise, mustard and milk in a bowl
- Wash lettuce.
- Arrange lettuce, egg, onion and croutons into serving bowl.
- Drizzle with mayonnaise mixture. Season with salt and pepper. Serve.

Equipment:
- Saucepan
- Spoon measures
- Cup measures
- Salad spinner
- Scales
- Knives
- Chopping boards
- Bowl
- Baking tray

Ingredients:
- 1/4 cup whole-egg mayonnaise
- 2 teaspoons dijon mustard
- 1 tablespoon milk
- 100g mescalin salad
- 4 hard-boiled eggs, peeled and quartered
- 1 small onion, halved, thinly sliced
- Garlic and herb croutons
- 4 slices bread, cut into 3cm cubes
- 1 tablespoon olive oil
- 1 garlic clove, crushed
- 1 1/2 teaspoons chopped fresh thyme leaves
- 1 tablespoon finely chopped fresh parsley leaves