SPINACH SALAD WITH GRATED EGG & PROSCIUTTO

Equipment
Chopping boards          sharp knives
grater                  frypan
Serving platters

Ingredients:
1 bunch English spinach/silverbeet   4 hard boiled eggs
4 slices prosciutto            1 tablespoon apple cider vinegar
3 tablespoons extra virgin olive oil 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.