

Egg and spinach roulade



ROLLING UP THIS “EGG PANCAKE” WITH SPINACH PUTS A UNIQUE SPIN ON AN OMELETTE.

INGREDIENTS

- 2 extra-large eggs
- 30 ml (2 Tbsp) **Spur Salad & French Fry Dressing**
- 3 ml (½ tsp) **Spur Steakhouse Spice**
- Freshly ground black pepper, to taste
- 20 g spinach, finely chopped
- 15 ml (1 Tbsp) cooking oil
- 15 ml (1 Tbsp) butter or margarine
- 100 g cream cheese
- 15 ml (1 Tbsp) **Spur Durky Sauce**
- Tomato and red onion, chopped, for garnishing (optional)





METHOD

1. Whisk eggs with **Spur Salad & French Fry Dressing**, **Spur Steakhouse Spice** and pepper. Add chopped spinach.
2. Heat oil and butter in a large, heavy-based pan. Add eggs, covering the base of the pan, and leave to set. Flip, cook for a few minutes more, then remove from heat and cool.
3. Mix cream cheese with **Spur Durky Sauce** and spread over egg. Roll and cut into bite-sized pieces. Serve with chopped tomato and red onion.