

Moreish spinach salad



THIS NUTRITIOUS SALAD IS BEST SERVED WARM,
TOPPED WITH SPUR SALAD & FRENCH FRY DRESSING.

INGREDIENTS

- 45ml (3 Tbsp) **olive oil**
- 1 medium **onion**, chopped
- 100 g **button mushrooms**, sliced
- 200 g **spinach**, coarsely chopped
- 100 ml **Spur Salad & French Fry Dressing**
- 10 ml (2 tsp) **Worcestershire sauce**
- Add freshly ground **black pepper**, to taste
- 30 g **bean sprouts**
- 2 extra-large **eggs**, hard-boiled and chopped



METHOD

1. Heat oil in a heavy-based saucepan and sauté onion for a few minutes until soft. Add mushrooms and sauté until soft. Combine warm mixture with spinach and spoon into a serving dish.
2. Mix the **Spur Salad & French Fry Dressing**, Worcestershire sauce and pepper together and fold into spinach.
3. Top with bean sprouts and chopped eggs to serve.