



Fresh Salad Bowl with Baby Spinach

🕒 20–30 Min   

Preparation

- 1 Soft-boil the eggs, leave to cool, peel and put to one side.
- 2 Peel the avocado, remove the stone and dice the flesh. Wash the radishes, remove their stalks and slice. Roll the chives up into a thin bunch and chop. Add everything to a bowl with the baby spinach.
- 3 Marinate with the lemon juice and olive oil. Mix all the ingredients together well and season with sea salt and ground pepper to taste.
- 4 Dice the baguette. Heat the butter in a pan add the cubes of baguette and flash fry until they are light brown.
- 5 Cut the boiled eggs in half and add to a bowl with the croûtons.
- 6 Top the dish with Rustic Herbs to finish and enjoy.

Ingredients 4 Portions

♦ = Kotányi Produkte

1	Avocado
1	Baby spinach, handful
1	Baguette
1	Bunch of chives
2	Eggs
4	Radishes
4 tbsp.	Olive oil
2 tbsp.	Lemon juice
1 tbsp.	Butter
1 pinch	♦ Rustic Herbs
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole

