



LWL Egg Mayonnaise & Rocket Pittas

Cook Time: 15 mins Serves: 4

Ingredients

- 6 eggs (hard boiled for 10 mins)
- 4 table spoons of natural yogurt
- 1 tsp Dijon mustard
- 1 tsp cider vinegar
- 1 Lemon
- 2 finely chopped scallions
- 2 sticks celery finely chopped
- 4 oval wholemeal pitta breads
- Sea salt and milled black pepper
- 1 small carton of rocket, spinach or watercress

Method

- Peel cold hard-boiled eggs and mash in a bowl
- In another bowl mix all ingredients except the rocket, add to eggs mix
- taste and adjust seasoning if necessary
- Warm pittas fill with some rocket egg mixture and more rocket

Nice served with a bowl of soup or just mixed salad