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by DinnerTime

Caesar Salad with Eggs, Quinoa & Avocado



Ingredients

For the dressing:

1 clove Garlic, minced

1/2 Lemon, juiced

50 g Parmesan Cheese, grated

200 ml Yoghurt

1 tbsp. Dijon Mustard

Salt & Pepper, to taste

For the salad:

300 g Quinoa

1/2 cube of Vegetable Stock

Water to cover the quinoa

2 tbsps. Olive Oil

1 bunch Romaine lettuce, torn into pieces

4 small Eggs, boiled

6 slices Rustic Bread, diced

1 Onion, sliced

4 Avocados, sliced

1 Cucumber, sliced or chopped

1 bunch Spinach, rinsed and chopped

Preparation

1. For the dressing
2. mince the garlic, juice the lemon and grate the parmesan. Mix all the ingredients for the dressing in a bowl.
3. Boil the quinoa with 1/2 a cube of vegetable stock until soft, approximately 10 minutes. Drain and mix the quinoa with 1 tbsp. of olive oil.
4. Meanwhile, rinse and tear the romaine salad in smaller pieces.
5. Boil the eggs.

- 6 5. Dice the bread in croutons.
- 7 6. Heat a pan and add the 1 tbsp. of olive oil and the croutons. Fry on medium heat until golden, watch out, they burn easily.
- 8 7. Slice the onion and avocado.
- 9 8. Slice or chop the cucumber.
- 10 9. Rinse and chop the spinach.
- 11 10. Arrange the romaine lettuce in a big bowl, top with quinoa and spinach.
- 12 11. Cut the eggs in four pieces and put them on the salad.
- 13 12. Add the avocado and onion.
- 14 13. Sprinkle the salad with the croutons and finish with a drizzle of dressing.

Cooks Note
