

Broccoli & Farm Fresh Egg Salad with Herb



Ingredients:

3-4 cups broccoli florets, blanched
1/4 cup green onion, chopped
4 tablespoons lemon juice
2 tablespoons extra virgin olive oil
2 teaspoon honey or to taste
fresh dill chopped, to taste
4 hard-boiled eggs
salt and pepper to taste

Method: : cook broccoli florets in salted boiling water 2-3 minutes, or until just before tender. Drain well. Mix together the green onion, lemon juice, oil, honey, and herb in a bowl and season to taste. Shell and wedge the eggs. Add the broccoli to the dressing, toss together and divide on plates. Garnish with the egg wedges, herb sprig, and serve warm with this week's bread toasted.

Hard-boiled Eggs - Put the eggs in the pot and cover them with cold water. Cover the pot. Turn on heat to high and bring the water to a boil. After a rolling boil, turn off the heat and leave the pot covered for 10 minutes. After the 10 minutes, remove the cover and run cold water over the eggs until the eggs are cold. Eggs should be very easy to peel and shouldn't have a green ring.