

Iceberg lettuce, cucumber, bacon & egg salad

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Preparation 15 mins+ chilling time | Cooking 10 mins | Serves 4

- 1 medium Iceberg lettuce
- 3 free-range eggs, at room temperature
- 175g short-cut bacon, thinly sliced
- ½ cup pepita seeds
- 2 Lebanese cucumbers, sliced lengthways into thin ribbons

Creamy chive & dill dressing:

- 2 tbs finely chopped chives
- 1 tbs finely chopped dill leaves
- ½ cup whole egg mayonnaise
- ½ cup reduced fat sour cream
- 2 tsp Dijon mustard
- 1 tsp finely grated lemon zest

* *Pepitas are crunchy pumpkin seeds with the husks removed – they're sold in some greengrocers and supermarkets.*

STEP 1 Wrap lettuce in a clean tea towel and lightly shake then place in a plastic bag and chill for 1 hour.

STEP 2 To make the dressing, combine all ingredients in a small bowl. Season with salt and pepper to taste. Stir until well combined. Chill until ready to serve.

STEP 3 Place the eggs in a small saucepan of water, bring to the boil over medium-high heat, reduce heat and gently boil for 7 minutes. Refresh in cold water then peel.

STEP 4 Meanwhile, heat a medium frying pan over medium-high heat. Add bacon and cook, stirring often, for 4-5 minutes until crisp. Drain on paper towel. Chop eggs and place into a bowl. Add bacon and pepita seeds and gently toss to combine.

STEP 5 Just before serving, cut the chilled lettuce into bite-sized wedges. Arrange on a serving platter. Top with bacon mixture and cucumber ribbons. Drizzle with dressing and serve.