

Prawn & Egg On Toast



Serves 4

Prep 10 mins

Cooking 10 mins

Easy

Ingredients

3 eggs

250g peeled & cooked prawns(defrosted if frozen)

3 tbsp mayonnaise

1lemon, juiced

4 thick slices white bread

butter, to serve

small bunch of chives, finely chopped to serve

1. Bring a medium pan of water to the boil, then carefully lower in the eggs and cook for 9 mins. Remove to a bowl of iced water using a slotted spoon and leave to stand for 10 mins until cold. Peel, then finely chop.
2. Tip the chopped egg into a bowl along with the prawns. Stir in the mayonnaise and lemon juice, then season with salt and pepper.
3. Toast the bread, then butter it. Spoon over the prawn and egg mayonnaise, then sprinkle with some chives and serve.