

Summer Eggs Florentine



Serves 1 **Prep 10 mins** **Cooking 15 mins** **Easy**

Ingredients

olive oil
200g spinach
1 tsp Dijon mustard
1 tsp lemon juice
1 tsp chopped tarragon
1 English muffin, lightly toasted
1 vine tomato, sliced
2 eggs, poached to serve

1. Heat a drizzle of olive oil in a pan. Add the greens and fry for a few minutes until wilted, but still have a little bite. Season.
2. Whisk the Dijon mustard, the lemon juice, herbs and 2 tbsp olive oil. Add a pinch of sugar.
3. Put the other toasted muffin on a plate. Top with the wilted greens, tomato slices, poached egg and drizzle over the vinaigrette. Add a few more herbs to serve.