

Peri Peri and Red Onion Salad



Preparation time: 20 mins

Serves: 4 people

User Rating: ★★★★★

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Ingredients

- 1 red onion, finely sliced into rounds

- 3 tablespoons white vinegar
- 6 extra-large eggs (approx. 59g each)
- 2 tablespoons chopped parsley
- 2 tablespoons aioli
- Salt and pepper to taste
- 4 white sub rolls, split lengthways
- 4 cooked chicken schnitzels
- Baby gem lettuce leaves

Peri-peri sauce and hot chipotle cucumber pickles to serve

Method

1. Mix together sliced red onion and vinegar. Set aside to pickle for at least 30 minutes.
2. Grease a shallow baking dish (4-cup capacity) that fits inside a large deep pan with a lid. Crack eggs into baking dish so that eggs are in a single layer. Place inside pan. Fill pan with enough water to come 1cm up the sides.
3. Cover with lid and cook over medium-high heat for 6-7 minutes. Turn off heat and let stand for 2-3 minutes with the lid on.
4. Transfer eggs to a chopping board. Coarsely chop with a sharp knife. Transfer to a bowl. Cover and refrigerate.
5. Combine chopped egg, aioli, parsley and half of the pickled red onion which has been finely chopped. Season to taste with salt and pepper.
6. Arrange lettuce onto the base of each sub roll. Top with schnitzel. Divide egg salad amongst rolls and add sliced pickled red onion and chipotle cucumbers. Drizzle with peri-peri sauce.