

Thai Curried Eggs



Preparation time: 10 mins
Serves: 6 people
User Rating: ★★★★★

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Categories: Quick & Easy, Entertaining, Vegetarian



Ingredients

- 6 eggs
- 1 ½ tsp Thai red curry paste
- 3 tsp mayonnaise
- 2 tsp lime juice
- 12 baby Cos lettuce leaves
- 12 coriander leaves

Method

1. Place the eggs into a saucepan and cover with water. Place the lid on the saucepan and bring to the boil, and when it starts to boil take off the lid and start timing for 8 minutes.
2. Drain and cool under cold water, then peel. Cut the eggs in half lengthways, and scoop the yolks out into a bowl.
3. Place the curry paste into a small non-stick frying pan and cook for about 1 minute, stirring. Cool slightly, and mix with the yolks, mayonnaise and lime juice until smooth.
4. Spoon into a snap lock bag, and cut a 1cm hole across one corner. Pipe the mixture back into the egg whites.
5. Sit an egg half on a baby Cos leaf, and top with a coriander leaf.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
79g	380kj 91kcal	6.3g	6.6g	1.5g	1.1g	0.7g	160mg	1.3g

All nutrition values are per serve.