

## **ASPARAGUS & EGGS**



## **Ingredients**

- Bunch of asparagus
- Smoked salmon
- 2 Organic Eggs

## **Instructions**

- 1. Start by boiling or steaming the asparagus for 10 minutes or until cooked.
- 2. As soon as the asparagus is cooked, drain and place on a plate (keep the water boiling).
- 3. Layer the smoked salmon below and above the asparagus, so that it heats through.
- 4. Meanwhile, poach two eggs in the boiling water. Place the eggs on top of the asparagus and season with plenty of pepper.

## **CHLOEBOWLER.COM**