

SPINACH RAREBIT WITH POACHED EGGS



Easy



20 minutes



Lunch



4 Servings

INGREDIENTS

200g baby spinach
250g strong cheddar, grated
1 tsp mustard, english/dijon
2 shallots or 1 small onion
2 dashes worcester sauce
1 egg yolk, plus 4 eggs for poaching
4 slices bread



COOKING STEPS

Put the spinach in a colander and pour over a kettleful of boiling water, then leave to cool. Squeeze out as much water as you can then chop.

Put the cheddar, mustard, scallions, worcester sauce, egg yolk and spinach in a bowl, season and stir to combine.

Poach the eggs in a small pan of simmering water.

Heat the grill to high. Toast the bread on both sides then spread the rarebit mixture over the slices. Grill until golden and bubbling, then top with an egg and plenty of black pepper.