

Turkish Eggs with Yoghurt and Herb Salad

Turkish Eggs with Yoghurt and Herb Salad is a bright, flavourful dish perfect for brunch, lunch or relaxed weekend gatherings. Featuring creamy yoghurt, fresh herbs and perfectly cooked eggs served with crisp bread, it delivers a satisfying balance of textures and Mediterranean?inspired tastes that are simple to prepare and impressive to share. Ideal for casual meals or entertaining with minimal fuss and maximum taste.

Prep:	10 mins
Cooking:	10 mins
Serves:	4
Makes:	4

Ingredients

- Turkish bread, sliced
- 200g tub thick Greek-style yoghurt
- 1/4 cup (60ml) olive oil
- 8 eggs
- 2 small avocados, cut into wedges
- 60g baby spinach
- 2 green onions, thinly sliced
- Fresh coriander, mint and dill leaves, to serve
- ½ teaspoon mild paprika
- ¼ teaspoon dried chilli flakes
- 100g feta cheese

Method

1. Heat a large chargrill pan over high heat. Lightly spray both sides of bread with oil. Cook bread for 1-2 minutes on each side or until charred and warm.
2. Heat half the oil in a non-stick frying pan over medium-high heat. Crack eggs one at a time into hot pan. Cook for 2 minutes, until whites are set and the fried egg is crispy around the edges.
3. Spread yoghurt on a serving plate. Top with 2 eggs. Arrange avocado, spinach, green onion and herb leaves on plates.
4. Add remaining oil to pan over medium heat. Add paprika and chilli. Cook for 30 seconds or until fragrant. Spoon oil over eggs. Crumble over the feta and serve with the Turkish toasts.