



Spinach and Walnut Salad



Ingredient (Serves 4)

2 tablespoons roughly chopped walnuts

150g baby spinach leaves

1 ripe avocado, stone removed, peeled and sliced

Salt and Pepper to taste

3 tablespoons of Bombay Authentics Luxury Coriander Chutney

Method

Place walnuts into a small frying pan. Cook over medium heat, shaking the pan often until walnuts are golden and roasted.

Place the baby spinach in a bowl, add in the sliced avocados, 3 tablespoons of Luxury Coriander chutney, salt and pepper to taste. Mix them well!!.

Place the spinach mix on a serving plate and sprinkle with the roasted walnuts