Vege Wraps with Mayo Eggs

Serves: 4 - 5

Ingredients from garden:
- Eggs – 2
- Salad leaves – 5 leaves
- Carrots – 1 or 2
- Spring Onion – 1

Other ingredients:
- Mayonnaise – 2 tbspn
- Cheese – 1/4 cup grated
- Wraps – 1. Mini wrap per person
- Salt and Pepper – a sprinkle

Equipment needed:
- Small pot
- Sharp Knife
- Fork
- Chopping Board
- Bowls – 5
- Tongs
- Spatula
- Measuring cups
- Measuring spoons – 1 tbsp
- Grater
- Spoon
- Serving platter
- Plates to serve – 1 per person

Method:

1. Place eggs in pot. Fill with cold water to 2cm above the eggs.
2. Put pot onto stove. Turn dial to highest number. Leave to start heating.
3. When the water is boiling start timer. Cook for 8 minutes.
4. Get a bowl of cold water ready.
5. Turn off heat. Take pot off hot plate. (Get an adult to help/watch).
6. Using tongs place eggs into cold water. Leave to cool (at least 5 mins).
8. Chop roots off spring onion. Chop into 1cm pieces. Put into a bowl.
9. Place washed salad leaves on serving platter.
10. Take eggs out of water. Crack the shells and peel off the shells.
11. Put eggs and mayonnaise into bowl. Use fork to mash together.
12. Put salt and pepper in mixture and mix together. Place bowl onto serving platter.

To Serve:

1. Place wrap onto plate. Spoon 1 tbspn of mayo egg on, spread it down middle of wrap.
2. Place a salad leaf on. Place desired amount of each vegetable down middle of wrap.
   (Remember to leave enough for the other members of your group)
3. Roll wrap. Eat!