



## Easy Christmas salad

Aside from hard-boiling a few eggs, this salad requires no cooking – just perfect for a busy Christmas day.

200g mixed salad greens  
1 tbsp Cobram Estate red wine vinegar  
Salt and freshly ground black pepper  
1 clove garlic, finely chopped  
¼ tbsp curry powder  
3 tbsp Cobram Estate Murray Valley fresh & fruity Extra Virgin Olive Oil  
About 12 basil leaves  
18 black olives  
2 avocados  
12 cherry tomatoes, halved  
3 hard-boiled eggs, halved  
2 tbsp walnut halves  
2 tbsp finely cut chives

### Murray Valley fresh & fruity Extra Virgin Olive Oil



Cobram Estate murray valley extra virgin olive oil is multi-award winning, premium oil pressed from olives grown on Australia's leading groves near the famous Murray River.

This multi-purpose oil is all natural, cholesterol and preservative free, and rich in antioxidants and nutrients. It is suitable for sautéing, grilling, roasting vegetables and meats, salad dressings, sauces or simply dipping crusty bread.

Wash and dry green leaves thoroughly.

In a large salad bowl mix the Cobram Estate red wine vinegar, some salt and pepper, garlic, curry powder and Cobram Estate Murray Valley fresh & fruity Extra Virgin Olive Oil. Finely slice the basil and add to the bowl.

Add olives, avocado cut into small pieces, tomatoes, egg halves, walnuts and salad greens. If you are not serving the salad immediately, cover it with plastic wrap and refrigerate.

Toss gently and sprinkle with chives just before serving.

The salad is lovely with seafood, roast turkey and almost anything except the pudding!  
Enjoy your meal,

Gabriel Gaté