

# Salad with eggs, asparagus, anchovies and cheese sauce

Total time **20 mins** 20 mins preparation time

Nutritional facts (per portion):

**3981 kJ / 936 kcal**

## INGREDIENTS

2 portion(s)

<b>100 g</b>	of butter lettuce
<b>3</b>	eggs
<b>200 g</b>	of green asparagus
<b>10 g</b>	of butter
<b>30 g</b>	anchovy fillets
	A pinch of pepper
<b>Sauce:</b>	
<b>50 g</b>	of natural yoghurt
<b>50 g</b>	of mayonnaise
<b>1 tbsp</b>	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
<b>30 g</b>	of grated Parmesan cheese

## PREPARATION

### Step 1

Mix the ingredients for the sauce.

### Step 2

Hard-boil the eggs (6 minutes), and peel the cooled down eggs.

### Step 3

Put the washed lettuce on the plates.

### Step 4

Briefly fry the asparagus in butter and put it together with the eggs on the lettuce.

### Step 5

Pour the sauce over it, decorate it with the anchovy fillets and optionally, a little of parmesan cheese.

### Step 6

Sprinkle it with pepper and serve it.