Quail Egg Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- Greens of your choice (I used romaine lettuce)
- Any vegetables
- 1 pack of quail eggs (you can find them at an Asian market)
- Dressing of your choice
- Other appropriate toppings (shredded cheese, bacon bits, etc.)

Instructions

This is fairly simple and the main attraction was the quail eggs for me. They taste sweeter, cook faster, and don't smell as much as chicken eggs being boiled.

1. Wash and dry the greens, assemble onto plate.
2. Wash, dry, and slice the vegetables, align into salad fashion on greens.
3. Boil water and set quail eggs in pot; boil for about 6-7 minutes.
4. Once eggs are done, peel the shell and slice it in half, or keep it whole. They're the size of large olives!
5. Put the eggs in the salad and dress with your favorite dressing.
6. Enjoy!