SPINACH, BACON AND CROUTON SALAD

**Ingredients:**
- 1 French loaf bread
- 3 cloves garlic, crushed
- 5 eggs hard boiled
- 10 slices Bacon
- Olive oil spray
- 1 teaspn Dijon mustard
- 400gms baby spinach
- ½ cup mayonnaise
- sea salt and pepper

**Equipment:**
- baking tray
- spatula
- baking paper
- garlic crusher
- cutting board/knife

**Method:**
1. Preheat oven 160°C, line baking trays with paper, spray bread with oil, spread with garlic then salt and pepper. Cook 6-10 mins
2. Dice bacon, cook in frypan until crispy, crumble.
3. Mix mayonnaise with mustard and lemon juice
4. Shell hard boiled eggs, chop roughly.
5. Combine spinach, bacon croutons and mayo. Mix gently.