Match of the Day Kickabout Egg Pops with Red Pepper Dip



- Good source of protein for muscle repair
- Carbohydrates in the bread sticks will help restore your energy



You will need

~	6 Eggs
	- 55-

- 6 Breadsticks
- 1 Tablespoon chopped walnuts
- 1 Red pepper, roasted and sliced
- 1 Clove garlic
- 2 Tablespoons olive oil
- A pinch of salt and pepper

Instructions

Step 1

Hard boil the eggs. Once cooled, remove the shells and rinse in cold water.

Step 2

Push one breadstick into the centre of each boiled egg. Step 3

Place the walnuts, pepper, garlic, olive oil, salt and pepper in a food processor and blend until smooth. Then dip in your egg pops!

Top Tip: Spices are a good way to add flavour to dishes. Try adding some mild chilli powder or smoked paprika to your dip.

