

Salmon Salad Nicoise

Ingredients

- 8 small new red potatoes, halved
- 6 oz (large handful) haricots verts
- Romaine or butter lettuce
- 1 lb. fresh salmon
- 2 hard-boiled eggs, halved
- Peeled cucumber cut into chunks
- Green onions OR red onion sliced thin
- 8-10 fresh cherry tomatoes
- Pitted green Castelvetrano olives
- Capers
- Olive oil

Dressing:

- 2-3 anchovy fillets AND 2 cloves minced garlic, smashed together into a paste
- ¼ cup olive oil
- Zest and juice of 1 lemon
- Salt and pepper to taste

Directions:

Place the potatoes in a pot of salted water and bring to boil over high heat. When the water boils, reduce heat to medium and simmer until the potatoes are just tender and can be pierced with a knife, ~8 minutes. Use a slotted spoon to transfer the potatoes to a bowl to cool. Toss with olive oil, salt and pepper.

Refresh water in pan and bring to a boil with haricots verts and cook 1-2 minutes until the beans are just bright green and crisp-tender. Drain and run under cold water to stop the cooking, dry the beans and toss with olive oil, salt and pepper.

Make the dressing, cutting and smashing the anchovies and garlic together into a paste. Transfer paste into a small lidded jar and add the olive oil and lemon zest and juice. Season with salt and pepper, Seal the jar, shaking well.

Prepare the descaled salmon with olive oil salt and pepper and grill using your preferred method. You may grill the salmon on a piece of foil with sides turned up as a jelly roll pan and cook through to 140 degrees F., or bake in the oven at 425 for approximately 10-12 minutes, depending on the thickness of your salmon.

Lay lettuce leaves on a large platter. Arrange the tomatoes, cucumbers, onion, olives, potatoes, green beans, eggs and salmon on the platter. Top with capers.

Serve with dressing and extra salt and pepper.

Add avocado slices if desired.