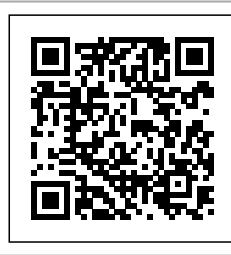


Salmon Nicoise Salad



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 20 minutes

Cook Time: 30 minutes

Ingredients

__2 8oz each Filets of Salmon, with the skin on

__1 Large Head of Bibb Lettuce, washed, dried and leaves arranged on a large platter

__1 lb of Baby Yukon Gold Potatoes, halved, cooked until tender and drained

__2 Large Handfuls of Green beans, trimmed
__2 or 3 Tomatoes (depending on the size), cut into wedges

__2 Hard Boiled Eggs, quartered

__½ cup of Pitted Kalamata Olives

__¼ cup of Fresh Parsley, finely chopped

__3 Tbsp of White Wine Vinegar

__2 Tsp of Dijon Mustard

__¼ cup of Extra Virgin Olive Oil

1) Preheat the oven to 475 degrees. Line a baking sheet with aluminum foil and drizzle it with a little olive oil.

2) Place the salmon filets, skin side down, on the oiled baking sheet and drizzle a tiny bit of oil over the top. Season them with salt and pepper and pop them in the oven for 15 minutes. Allow them to cool completely.

3) Fill a large saucepan with water, sprinkle in some salt and bring to a boil.

4) Add the green beans to the boiling water and cook for 2 minutes.

5) Drain and run them under cold water until they are completely cooled.

6) In a large measuring cup, whisk together the mustard, vinegar, parsley, salt and pepper. Drizzle in the olive oil and set the dressing aside.

7) In a large bowl, add your cooked potatoes and a little bit of the dressing, toss them to coat and place the dressed potatoes on one corner of the platter on top of the lettuce leaves.

8) Do the same thing with the tomatoes and green beans.

9) Add the olives in the last corner of the platter and scatter the eggs all around.

10) Flake the salmon into large chunks and place it right in the center making sure to discard the skin.

11) Drizzle any leftover dressing all over the whole thing but making sure not to make everything super wet and soggy.

