

IMAGERY

elevate your plate

Salmon Niçoise Salad



INGREDIENTS

FOR THE VINAIGRETTE:

- 1/4 CUP EXTRA-VIRGIN OLIVE OIL
- JUICE FROM 1 LEMON
- 1/2 TEASPOON DIJON MUSTARD
- 1 TEASPOON HONEY
- 1 TABLESPOON PARSLEY
- 1 TABLESPOON KOSHER SALT
- 1 TABLESPOON FRESHLY GROUND PEPPER

FOR THE SALAD:

- 3/4 LB FINGERLING POTATOES
- KOSHER SALT
- 2 LARGE EGGS
- 3 OUNCES GREEN BEANS
- 1 CUP GREEN OLIVES
- 1/2 CUP CHERRY TOMATOES
- 1 COOKED SALMON FILLET, SHREDDED INTO LARGE PIECES

PROCESS

SERVES: 2 • PREP TIME: 15 MINUTES • COOK TIME: 15 MINUTES

STEP 1: Make the dressing: In a large bowl, whisk together olive oil, lemon juice, Dijon mustard, honey, and parsley. Season to taste with salt and pepper. Pour dressing into a measuring cup and set aside the bowl (don't clean it).

STEP 2: Make the fingerling potatoes: Bring a medium pot filled with water to a gentle boil and season liberally with salt. Add the potatoes and cook until fork-tender, about 10 to 12 minutes. (This time may vary depending on how large they are.)

STEP 3: In the same medium pot of boiling water, add the green beans and cook for 2 to 3 minutes until bright and green in color. Transfer the green beans to a bowl of ice water to stop them from cooking. Drain.

STEP 4: In the same medium pot of boiling water, add the eggs and cook for 8 minutes. Transfer eggs to a bowl of ice water to stop them from cooking. Peel and halve them.

STEP 5: In the bowl used to mix the dressing, add 2 tablespoons of dressing and add the potatoes. Toss frequently to coat and set aside. Repeat the same steps for the cherry tomatoes and green beans, adding 1 tablespoon of dressing when tossing.

STEP 6: To serve, arrange the sliced potatoes, halved eggs, green beans, green olives, cherry tomatoes, and reserved salmon on a plate or platter. Pour any leftover dressing over the salmon and enjoy.

NOTES ON STYLING: To make the whole meal feel a bit more special, serve this salad on a pretty oblong platter and give each ingredient its own section (instead of tossing it all together) so that everything gets to shine. If you're eating right away, go ahead and dress the salad, but if you're prepping it ahead of time, keep the dressing on the side so the ingredients maintain their freshness and crunch.

This Salmon Salad pairs perfectly with Imagery Sauvignon Blanc