

## Warm Salmon Salad Nicoise

8 small Yukon gold potatoes  
 1 tsp table salt  
 28 green beans-for potatoes  
 1 tsp table salt-for beans  
 1 tsp table salt - for beans  
 2 cloves fresh garlic  
 2 small shallots  
 1 tbsp fresh chives  
 2 tbsp fresh basil  
 2 large eggs  
 2 large tomatoes  
 16 Kalamata olives  
 1/4 cup olive oil  
 four 5-ounce salmon filets  
 4 ounces hardy salad greens

### Vinaigrette

1 tbsp Dijon mustard  
 2 tbsp red wine vinegar  
 1/4 tsp table salt  
 1/8 tsp freshly cracked pepper  
 6 tbs extra-virgin olive oil

*Inspired by the south of France, the combination of flavors in this Nicoise salad are amazing.*



Place the potatoes into cold, salted, water and bring to a simmer. While the potatoes cook, bring a second pot of cold water to a boil and clean the beans. Add the salt and cook the beans for about 5-7 minutes. Cool them in an ice bath; drain and set aside. Test the potatoes and once done, drain and set aside.

Thinly slice (émincé) the garlic and shallots, and chop the chives. Chiffonade the basil. Wash and dry the greens. Cut or tear the larger pieces of lettuce, then refrigerate until ready to use.

To make the vinaigrette, place the Dijon mustard, red wine vinegar, salt, pepper, and olive oil into a jar. Shake well and set aside.

To assemble the salad, first bring a pot of cold, salted water to a boil. Gently add the eggs, turn down the heat and let simmer for 8 minutes. Place them into an ice bath to cool.

Core the tomatoes and slice into wedges. Fan the tomatoes onto each plate and drizzle with a bit of the vinaigrette.

Cut the potatoes in half and peel the eggs; set both aside.

Heat a large fry pan over medium-high heat. Season the top of the salmon with a bit of salt and pepper. Once the pan is hot, add the olive oil then the salmon, presentation-side down. Season the other side. Turn the heat down to medium and let it cook for about 2 minutes, without touching. Once it has a nice golden crust, flip it over and continue to cook for another 1-2 minutes.

Test the salmon for doneness and remove just before it's done to your liking. Drizzle with a bit of the vinaigrette. Drain most of the oil from the pan, turn up the heat to medium-high, and cook the potatoes, cut side down. Once the potatoes are warmed through and lightly golden, turn them over. Add the beans and cook briefly. Season with salt and pepper, and then add the shallots, garlic, olives, and the rest of the vinaigrette. Turn off the heat and gently toss to coat. Add the basil and the warm vegetables to the greens and fold everything together. Cut the eggs in half and portion out the salad between the four plates. Add a piece of salmon and half an egg to each plate. Garnish with some of the chives.