

Salmon Nicoise

Prep: 10 min. | Cook: 30 min. | Total: 40 min. | Makes: 1

A classic delight with fresh baked salmon.



Ingredients:

For the Vinaigrette:

- ½ Shallot
- 1 clove Garlic
- 2 Tbsp. Capers, minced
- ¼ Cup Red wine vinegar
- 2 Tsp. Sir Kensington's Dijon Mustard
- 1 ½ Tbsp. Whole grain mustard
- ¼ bunch Basil, stems removed and roughly chopped
- 1 Tsp. Kosher salt
- ½ Tsp. Freshly ground black pepper
- ½ Cup Olive oil

For the Salad:

- 2 Eggs
- 1 ½ Cups Marble potatoes
- 4 Tbsp. Kosher salt
- 1 Cup Cherry tomatoes, halved
- ½ Cup Nicoise Coquillos Olives, pitted
- ½ Cup Rick's Picks Mean Beans, cut in half
- 8 oz. Acme Baked Salmon
- 4 Cups Arugula 2 Cups Frisee, rinsed

Directions:

1. Bring a medium pot of water to boil. Once boiling, place the eggs in the pot and cook for 8 minutes. After cooking, drain the water and remove the eggs from the pot then place into a small bowl. Run cold water over the eggs for at least 3 minutes. Peel the eggs and set aside.
2. Fill the same pot with water and place the potatoes in the pot with 4 tablespoons of salt. Bring to a boil and cook for about 15 minutes or until fork tender.
3. To make the vinaigrette, remove skin from shallot and garlic, then mince both and place into a small mixing bowl. Add the capers, Dijon and whole grain mustards, basil, kosher salt and black pepper. Whisk in the olive oil to make a quick vinaigrette.
4. Cut the cooked potatoes, cherry tomatoes, olives, and pickled green beans in half. Cut the cooked eggs into quarters. Remove the salmon from packaging and flake into medium pieces.
5. To assemble the salad, mix the arugula and frisee in a large mixing bowl, then dress with the vinaigrette (you will have some leftover).
6. Garnish the salad with the remaining ingredients, and spoon a small amount of vinaigrette over the salmon pieces. Serve immediately.