



Grilled Salmon Salad Niçoise

Active Time: 10 minutes | **Total Time:** 35 minutes | **Serves:** 4

Nutrition Information Per Serving

569.3 calories, 15.21 g carbohydrate, 6.97 g fiber, 8.24 g NET carbs, 40.06 g protein, 39.58 g fat

Ingredients

- 8 cup(s) Earthbound Farm Mixed Baby Greens
- 16 large(s) organic Kalamata olives, halved
- 2 tsp(s) organic Dijon mustard
- 2 cup(s) organic green beans
- 2 large(s) organic eggs
- 1/2 tsp(s) sea salt
- 1/2 tsp(s) freshly ground black pepper
- 4 Tbsp(s) organic red wine vinegar
- 16 organic grape(s) organic grape tomatoes
- 1/2 small(s) organic red onion, thinly sliced
- 6 Tbsp(s) organic extra virgin olive oil
- 1 Tbsp organic avocado oil
- 24 ounce(s) wild caught salmon filets

Preparation

1. First, hard boil the eggs.
2. Place eggs in single layer in saucepan. Cover with at least one inch of cold water over tops of shells. Cover pot with lid and bring to a boil over medium heat. As soon as the water comes to a full boil, remove from heat and let stand in hot water 15 minutes. Drain, cover with cold water and add a few ice cubes.
3. Preheat a grill to medium. Brush salmon filets with avocado oil.
4. Grill salmon for 6-8 minutes on each side. Set aside to cool.
5. Meanwhile, sauté green beans in a safe nonstick skillet just until crisp tender, about 3 minutes. Set aside.
6. Peel eggs and slice. Set aside.
7. In a large bowl, whisk together vinegar and mustard. Slowly drizzle in oil and whisk until slightly thickened. Season with salt and pepper.
8. Divide greens among plates. Top with salmon, egg slices, tomatoes, green beans and onion.
9. Drizzle with dressing and top with olives.
10. Serve.

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