



Roasted Veggie Salade Nicoise

with Creamy Mustard Dressing



30-40min



2 Servings

For this new veggie heavy spin on a classic French dish, Niçoise Salad, fingerling potatoes, asparagus, and carrots are roasted until lightly browned and tender. The veggies are added to a plate with arugula, hard-boiled eggs, and crisp green beans and topped with a drizzle with a creamy mustard dressing.

What we send

- 1 pkg carrots
- ½ lb fingerling potatoes
- ½ lb asparagus
- 1 oz capers ¹²
- ½ lb green beans
- 1 shallot
- 2 oz mayonnaise ^{3,6}
- 1 pkt Dijon mustard ¹⁷
- 3 oz arugula

What you need

- olive oil
- kosher salt & ground pepper
- 3 large eggs ³
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- small saucepan

Allergens

Egg (3), Soy (6), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 44g, Carbs 49g, Proteins 19g



1. Roast carrots & potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **carrots**; halve lengthwise, or quarter if thick. Halve or quarter **fingerling potatoes**. On a rimmed baking sheet, toss potatoes and carrots with **1½ tablespoons oil**, season with **salt** and **pepper**. Spread to an even layer. Roast until vegetables are just tender and lightly golden, 10-12 minutes.



4. Make dressing

Finely chop **2 tablespoons shallot**. Place chopped shallots in a small bowl, and add **mustard**, **2 tablespoons vinegar**, and **1 tablespoon mayonnaise**. In a steady stream, whisk in **3 tablespoons oil**. Season to taste with **salt** and **pepper**.



2. Add asparagus & capers

Meanwhile, trim tough ends from **asparagus**. Pat **capers** dry and toss with **½ teaspoon oil**. Push **carrots** and **potatoes** to one side of baking sheet, and add asparagus and capers to the other side. Season with **a pinch each of salt and pepper**. Return baking sheet to oven and roast until asparagus are lightly browned and capers are crispy, 8-10 minutes.



5. Peel eggs

Peel **eggs** under running water. Pat dry, cut into quarters, and sprinkle with **salt** and **pepper**. Pat **green beans** dry.



3. Cook eggs & beans

While **vegetables** roast, fill a small saucepan with water and bring to a boil. Trim ends from **green beans**. Carefully lower **3 eggs** into boiling water and cook for exactly 8 minutes. Add green beans to eggs and cook together for another 2 minutes. Immediately drain and return to pot. Shake to gently crack shells, then fill saucepan with ice water.



6. Assemble & serve

Transfer **arugula** to a large bowl and toss with **1 tablespoon of the dressing**. Transfer to plates and top with **quartered eggs**, **roasted vegetables**, and **green beans**. Drizzle **remaining dressing** over top and garnish with **crispy capers**. Enjoy!