



Vegetarian Nicoise Salad



30-40min



2 Servings

This dinner salad is an assembly of fresh, in-season vegetables prepared raw, boiled or roasted. The fennel, beets and green beans roast together under the broiler in no time then get a bath of the bracing dressing made with Dijon, white balsamic vinegar and fresh thyme. The same vinaigrette coats small golden potatoes (a requirement on all proper Nicoise salads). Fresh heirloom tomatoes and cr...

What we send

- fennel
- green beans
- golden beets
- fresh thyme
- Dijon mustard ¹⁷
- white balsamic vinegar
- honey gold potatoes
- heirloom tomato
- sugar snap peas
- picholine olives
- nicoise olives

What you need

- 2 large eggs ³
- coarse salt
- freshly ground black pepper
- olive oil

Tools

- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Egg (3), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 370kcal



1. Broil vegetables

Halve fennel and cut into thin wedges. Trim ends from green beans. Trim beets, peel then slice. Preheat broiler to high. Toss vegetables with 2 tablespoons olive oil and season with salt and pepper. Spread on a baking sheet and broil 10 minutes. Flip, cook 5 minutes.



4. Dress vegetables

Transfer broiled vegetables to a bowl and add half the dressing; toss well. Toss cooked potatoes with remaining dressing.



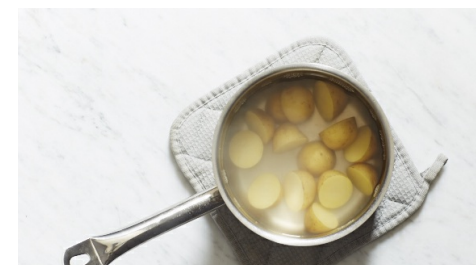
2. Make dressing

Meanwhile, remove leaves from thyme stems and finely chop (1 tablespoon). Whisk together Dijon, vinegar, and 2 tablespoons olive oil. Season with salt and pepper and whisk in thyme.



5. Cook eggs

Place eggs in the small saucepan. Cover with cold water by 1 inch. Bring to a boil then turn off heat, cover, and let sit for 8 minutes. Drain eggs and run under cold water. Peel then cut in half.



3. Cook potatoes

Cut potatoes in half and place in a small saucepan. Cover with cold water by 1 inch and add 1 teaspoon salt. Bring to a boil then simmer until tender, about 10 minutes. Drain.



6. Make tomato salad

Cut tomatoes into wedges and cut snap peas in half on the bias. Toss with olive oil and season with salt and pepper. Arrange on a platter with broiled vegetables, potatoes, olives and eggs. Enjoy!