

# NIÇOISE SALMON SALAD

YIELDS: 4 SERVINGS | PREP TIME: 5 MINUTES | COOK TIME: 15 MINUTES



## DISH INSPIRATION

This Niçoise Salmon Salad is fresh, colorful, and beautifully balanced—a vibrant twist on the classic French dish. Crisp greens, tender potatoes, briny olives, jammy eggs, and flaky salmon come together with a tangy Dijon vinaigrette for an elegant, satisfying meal.

## RECIPE NOTES

Pat salmon dry — *helps skin crisp and seasoning stick*

Press gently while cooking — *ensures even browning, prevents curling*

oil eggs separately — *gives perfect jammy centers*

Whisk dressing well — *emulsifies oil and vinegar for a silky finish*

Assemble just before serving — *keeps greens crisp and fresh*

## INGREDIENTS

- 6 tablespoons olive oil
- 1 pound salmon fillet
- Salt and pepper, to taste
- 1 teaspoon garlic powder
- 1 shallot, thinly sliced
- 1 cup cherry tomatoes, halved
- 8 ounces red leaf romaine lettuce
- 5 eggs
- 1 tablespoon Dijon mustard
- 3 tablespoons red wine vinegar
- 1 teaspoon sugar
- $\frac{3}{4}$  cup Niçoise or kalamata olives

## INSTRUCTIONS

1. Heat olive oil in a sauté pan or large skillet over medium heat. Pat salmon dry, season with salt, pepper, and garlic powder.
2. Add salmon to the pan and press gently with a spatula. Cook 5 minutes per side until golden and cooked through.
3. Meanwhile, fill a Dutch oven or large pot with water and bring to a boil. Add eggs and cook 6 minutes for jammy centers. Transfer to an ice bath, peel, and slice in half.
4. Whisk olive oil, red wine vinegar, Dijon mustard, sugar, salt, and pepper in a small bowl for dressing.
5. Arrange greens, potatoes, tomatoes, olives, eggs, and salmon on a platter. Drizzle with dressing and serve.

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