



Salmon Niçoise

with Arugula, Snap Peas & Potatoes

 30-40min  4 Servings

We've borrowed this recipe from "Martha Stewart's Grilling." If you don't have a grill or grill pan, heat 1 tablespoon oil in a nonstick skillet over medium-high. Add salmon to the skillet skin-side down and cook, flipping once, until skin is crisp and salmon is medium-rare, about 3 minutes per side (or longer for desired doneness).

What we send

- fingerling potatoes
- lemon
- baby arugula
- sugar snap peas
- Dijon mustard ¹⁷
- anchovy paste ⁴
- salmon fillets ⁴

What you need

- kosher salt & ground pepper
- olive oil

Tools

- saucepan
- fine-mesh sieve

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.

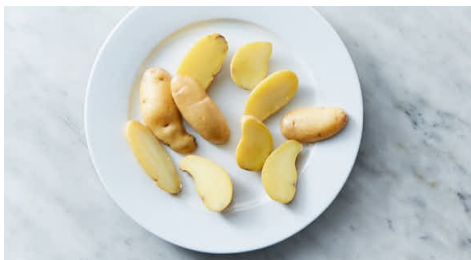
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Fish (4), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 570kcal, Fat 33g, Carbs 27g, Proteins 39g



1. Cook potatoes

Scrub **potatoes**. Place in a medium saucepan, along with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Reduce heat to medium-low, uncover and simmer until potatoes are just tender, about 12 minutes. Drain potatoes, transfer to a plate, and let cool slightly, then cut potatoes in half. Set aside until step 6.



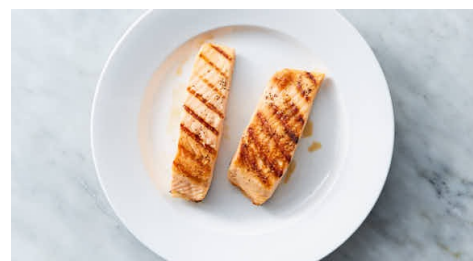
4. Prep salad

To the bowl with **lemon zest and juice**, whisk in **Dijon mustard**, **1 teaspoon anchovy paste**, and **1/3 cup oil**. Season to taste with **salt** and **pepper**. Reserve 1/4 cup of the dressing in a small bowl. Set both aside until step 6.



2. Prep ingredients

Bring a second medium saucepan of **salted water** to a boil. Trim ends from **snap peas**. Into a large bowl, finely grate **1 teaspoon lemon zest** and squeeze **2 tablespoons juice**; cut any remaining lemon into wedges.



5. Cook salmon

Preheat a grill or grill pan to high. Pat **salmon** very dry. Rub all over with **oil** and season generously on both sides with **salt** and **pepper**. Brush grill grates with **oil**. Reduce heat to medium-high. Add salmon to grill skin-side up and cook, flipping once, until slightly charred and medium-rare, about 3 minutes per side (or longer for desired doneness).



3. Cook eggs

Add **snap peas** to boiling water and cook until bright green but still crisp, about 30 seconds. Remove with a slotted spoon, run under cold water. Transfer to a plate. Gently add **4 large eggs** to boiling water; reduce heat to medium and cook for 8 minutes. Drain and rinse under cold water. Once cooled, peel, and halve eggs. Set aside for step 6.



6. Assemble & serve

To the large bowl with dressing, add **arugula**, **potatoes**, and **snap peas**; toss gently to combine. Serve salad topped with **salmon**, **eggs**, and with **a drizzle of the reserved dressing** over the top. Garnish with **any lemon wedges**. Enjoy!