

VEGGIE NICOISE SALAD

Preparation: 40 mins. | Cooking: 25 min | Servings: 8

INGREDIENTS

6 hard-boiled eggs,
quartered

1 small red onion,
halved and thinly
sliced

1 can (16 ounces)
kidney beans, rinsed
and drained

1 jar (6 1/2 ounces)
marinated quartered
artichoke hearts,
drained

1 garlic clove, minced

1 pound fresh
asparagus, trimmed

1 pound small red
potatoes (about 9),
halved

12 cups torn romaine
(about 2 small
bunches)

12 cup Nicoise or
Kalamata olives

1/3 cup olive oil

1/4 cup lemon juice

2 teaspoons minced
fresh thyme

2 teaspoons minced

fresh oregano

Salt and pepper



INSTRUCTIONS

For vinaigrette, whisk together the first 8 ingredients. In another bowl, toss kidney beans and onion with 1 tablespoon vinaigrette. Set aside bean mixture and remaining vinaigrette. Place potatoes in a saucepan, and cover with water. Bring to a boil. Reduce heat; simmer, covered, until tender, 10-15 minutes. Drain. While potatoes are warm, toss with 1 tablespoon vinaigrette; set aside. In a pot of boiling water, cook asparagus just until crisp-tender, 2-4 minutes. Remove with tongs, and immediately drop into ice water. Drain, and pat dry. In same pot of boiling water, cook green beans until crisp-tender, 3-4 minutes. Remove beans; place in ice water. Drain, and pat dry. To serve, toss asparagus with 1 tablespoon vinaigrette; toss green beans with 2 teaspoons vinaigrette. Toss romaine with remaining vinaigrette; place on a platter. Arrange vegetables, kidney bean mixture, eggs, artichoke hearts and olives over top.