Hearty Summer Salad with Roasted Potatoes, Haricot Vert & Sauce Vert

Recipe: Melissa Schenker/Foodie for Two
Serves two foodies

Ingredients:

**Salad**
- 4 to 5 baby gold potatoes (or fingerling or baby red)
- Handful of haricot vert (about a 3 inch bundle)
- Olive oil
- Salt
- Fresh cracked pepper
- 2 hard-boiled eggs
- 3 cups baby salad greens (used spinach, arugula and mâche)

**Sauce Vert Dressing**
- 2 small radishes, thinly sliced and cut in half (used white and red)
- Cerignola olives
- 2 tablespoons Marcona almonds (roughly chopped)

**Sauce Vert/Dressing**
- ½ cup mayonnaise
- 1 tablespoon sour cream
- 2 cups baby spinach and arugula
- 8 to 10 fresh basil leaves
- 2 stalks fresh tarragon, leaves removed and stalk discarded
- 2 stalks fresh thyme, leaves removed and stalk discarded (or 1 teaspoon dried)
- 2 teaspoons fresh lemon juice
- ¼ cup milk (used 1%)
- ¼ teaspoon kosher salt
- 1/8 teaspoon fresh cracked pepper

Directions:

**Roast the potatoes**
Wash and dry the potatoes. Rub potatoes with olive oil and season all sides with salt and pepper; place on foiled lined tray. Roast in a toaster oven (325 degrees F) or oven (375 degrees F) for 30 to 35 minutes until golden and knife tender. Let cool and cut each potato into four wedges.

**Roast the haricot vert**
After the potatoes have cooked for 25 to 30 minutes, drizzle the haricot vert with olive oil, salt and pepper. Add to the foil-lined pan with the potatoes and cook for 5 minutes.

**Hard-boil the eggs**
High-altitude technique: This works perfect for me every time and doesn’t create the green ring around the cooked yolk – a sign that it was cooked too long. Add eggs to small sauce pan and cover completely with cold water. Put saucepan on stove and turn heat to medium high. Bring water to a light rolling boil and reduce heat to medium, just enough to maintain the light rolling boil. Cook for 11 minutes, making sure heat stays consistent and the eggs don’t move too much in the water. Transfer eggs to an ice bath (bowl filled with water and ice) and let cool about 5 minutes before peeling.
For those not at high-altitude, try this link: Melissa Clark/perfect hard-boiled eggs

**While the vegetables are roasting, make the Sauce Vert**
Add the ingredients in the order listed to a food processor (or blender). Blend until well incorporated and sauce is smooth, about 1 minute. With motor off, scrape down sides with a rubber spatula a few times. Dressing will keep in refrigerator, in tightly sealed container, for up to a week.

**Assemble Salad**
Add the salad greens to a large platter. Drizzle with a bit of dressing and toss lightly. Around the edges of platter, add the roasted potatoes wedges, hard-boiled egg halves, radish slices and olives. Fan out the roasted haricot vert and place in one corner of platter. Drizzle salad with more dressing, scatter the chopped Marcona almonds around and add a pinch of salt and pepper.

*Eat well and share the love!*
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