



# Salmon Nicoise Salad

## Serves 2

2 salmon fillets (4.5 oz./130g each)  
10.5 oz. (300g) green beans, trimmed  
2 eggs  
10 black olives  
2 tbsp. Greek yogurt  
1 tbsp. apple cider vinegar  
salt & pepper

## What you need to do

Place the salmon skin side down in a colander over a pan of boiling salted water. Cover and steam for 10 minutes.

Cook the trimmed beans in boiling water for 6 minutes. Then boil the eggs for 5–6 minutes.

Blend the olives into a paste with a hand mixer and mix half of them with the Greek yogurt, 1 tablespoon of vinegar and salt and pepper.

Toss the cooked beans with the Greek yogurt dressing and divide between 2 plates.

Peel and cut the eggs into quarters. Flake the salmon over the beans and arrange the eggs on top.

Dot the remaining black olive paste over the salad. Season to taste with salt and pepper and serve.



Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
5 mins	20 mins	340	17	11	36

\*Nutrition per serve

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