

# TERRA D'ORO

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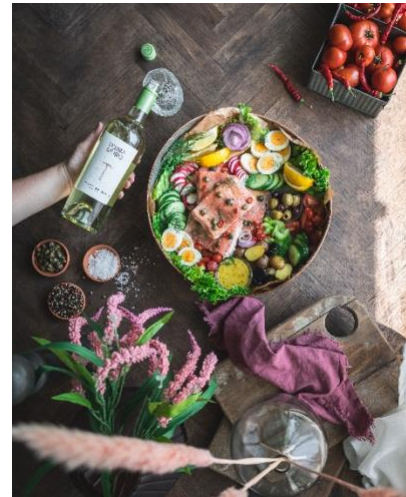
## SALMON NICOISE SALAD

SERVE WITH TERRA D'ORO PINOT GRIGIO

YIELD: 4 SERVINGS

### INGREDIENTS

- 1 lb. baby potatoes
- 4 large eggs
- 8 ounces sliced cucumber
- 8 ounces sliced radish
- 8 ounces sliced celery
- 4 ounces red onion
- 4 ounces assorted olives
- 4 ounces cherry tomatoes
- 2 ½ teaspoons Dijon mustard
- 1 lemon sliced
- 1 teaspoon salt
- 1 teaspoon black pepper
- ½ cup extra virgin olive oil
- 1 tablespoons chopped shallot
- ½ teaspoon honey
- 1 pound skin-on salmon fillet, pin bones removed
- 1 pound mixed lettuce (such as green leaf or frisée)
- 1/3 cup parsley or dill for decoration
- 1/3 cup capers



### INSTRUCTIONS:

1. Preheat the oven to 400°F (200°C).
2. In a large pot, bring salted water to a boil. Add the potatoes and cook until almost tender, about 10 minutes. Using tongs or a slotted spoon, transfer the potatoes to a bowl of ice water to stop the cooking process. Drain once cooled.
3. In the same pot of boiling water, gently lower the eggs and cook for about 7 ½ minutes. Transfer the eggs to a bowl of ice water for about 5 minutes. Peel and slice or quarter the eggs.
4. While the potatoes and eggs are cooking, prepare the dressing. In a medium bowl, whisk together mustard, lemon zest, ½ teaspoon of salt, and ½ teaspoon of pepper. Slowly drizzle in 6 tablespoons of olive oil while whisking continuously until emulsified. Transfer 2 tablespoons of the dressing to a separate bowl for spreading on the salmon. To the remaining dressing, whisk in lemon juice, minced shallot, and honey. Set aside.
5. Drizzle 2 tablespoons of olive oil onto a baking sheet. Place the salmon fillets, skin side down, on the oiled baking sheet. Arrange cherry tomatoes around the salmon and sprinkle with salt and pepper. Spread the reserved 2 tablespoons of mustard mixture over the salmon. Bake in the preheated oven for about 12 minutes or until the salmon is cooked through.

6. In a large bowl, toss the mixed lettuce with 3 tablespoons of the mustard-lemon juice dressing until lightly coated. Arrange the dressed lettuce on a serving platter. Flake the cooked salmon into large pieces and arrange on top of the lettuce. Add the cooked potatoes, sliced eggs, olives, radish, cucumber, celery, red onion, and capers. Drizzle the remaining dressing over the salad and scatter chopped parsley or dill on top.
7. Serve the salad with a glass of Terra d'oro Pinot Grigio wine for a refreshing accompaniment. Enjoy your meal!