

## SALMON NICOISE WITH CHAMPAGNE HERB VINAIGRETTE RECIPE

### Ingredients

- Approximately 1 cup of a combination of Romaine and Bibb Lettuce (you can tear or simply arrange as a base)
- Cooked salmon
- 1 potato, baked and sliced
- 1 can of artichoke hearts, drained and sliced in half
- 1 hard boiled egg, peeled and sliced
- Asparagus (or could use green beans), boiled for 3 minutes
- 1/2 cup olives (black and green)
- 1/2 small red onion, sliced thinly
- 1 green onion (green part only), chopped
- Salt and Pepper to taste

### Champagne Tarragon Vinaigrette (increase amounts according to guest totals)

- 1 Tablespoons (Tbsp) Cherchies® Champagne Mustard
- 1 Teaspoon (tsp) Tarragon
- 1 Teaspoon (tsp) Cherchies® Garlic Seasoning
- 1/2 Teaspoon (tsp) Pepper
- 1 Tablespoon (Tbsp) White Vinegar
- 1 Tablespoon (Tbsp) Olive oil

### Preparation

1. Tear the lettuce into pieces and place on a plate (Here we kept the leaves in tact for a pretty presentation). Season lightly with salt and pepper.
2. Slice the artichokes, the egg (you could easily use a knife. I used an egg slicer)...the onion, the potato, and the green onion.
3. Now, it's time to artfully assemble this delicious salad. This isn't necessary but it makes for a pretty presentation, especially if serving to guests. Arrange the sliced egg, the potato, olives, the cooked asparagus..the onion, the cooked salmon, and sprinkle the salad with chopped green onions on top, because it's pretty:)
4. Mix the vinaigrette ingredients together in a small bowl, and drizzle over salad when you're ready to serve.



5. Volia! Salmon Niçoise Salad with Champagne Tarragon Vinaigrette! Bon Appétit.