



Keto Salmon Salad Niçoise

Active Time: 10 minutes | **Total Time:** 25 minutes | **Serves:** 4

Nutrition Information Per Serving

471.4 calories, 13.7 g carbohydrate, 7.14 g fiber, 6.56 g NET carbs, 23.77 g protein, 37.16 g fat

Ingredients

- 16 large(s) organic Kalamata olives, halved
- 2 large(s) organic eggs
- 1/2 tsp(s) sea salt
- 1/2 tsp(s) freshly ground black pepper
- 3 Tbsp(s) organic red wine vinegar
- 1/2 small(s) organic red onion, thinly sliced
- 5 Tbsp(s) organic extra virgin olive oil
- 1 cup organic green beans
- 1 medium avocado
- 8 cup(s) shredded organic butterhead lettuce, chopped
- 2 tsp(s) organic Dijon mustard
- 12 ounce(s) wild salmon, cooked
- 16 organic cherry(s) tomatoes
- 2 tsp(s) avocado oil

Preparation

1. First, hard boil the eggs. Place eggs in single layer in saucepan. Cover with at least one inch of cold water over tops of shells. Cover pot with lid and bring to a boil over medium heat. As soon as the water comes to a full boil, remove from heat and let stand in hot water 15 minutes. Drain, cover with cold water and add a few ice cubes.
2. Return pan to heat with one inch of water. Bring to a simmer. Add the green beans to the heated pan and cook just until crisp tender, about 3 minutes. Set aside.
3. Peel eggs and slice. Set aside.
4. In a large bowl, whisk together vinegar and mustard. Slowly drizzle in oil and whisk until slightly thickened. Season with remaining salt and pepper.
5. Divide greens among plates. Top with cooked salmon, egg slices, avocado, tomatoes, green beans and onion.
6. Drizzle with dressing and top with olives.
7. Serve.

This free recipe cannot be redistributed without prior permission from MealGenius.com.
If you have obtained this recipe from any source other than MealGenius.com please contact us.