

4 servings

Ingredients

- 8 oz. small **yellow** or **red** potatoes
- 5 oz. fresh **sugar snap peas**, unzipped
- 2/3 cup cooked **white beans**, drained and rinsed
- 4 eggs
- 1 cup **cherry tomatoes**, halved
- 2 medium heads **butter lettuce**, torn into bite-sized pieces
- 1/2 cup Niçoise or **Kalamata olives**, pitted and halved

For the Fresh Herb Vinaigrette

- 2 **garlic cloves**, crushed and peeled
- 3-4 anchovy fillets, to taste
- 1 tbsp Dijon mustard
- 2 tbsps. red wine vinegar
- 1 tbsp freshly squeezed **lemon juice**, plus more as desired
- 1/3 cup extra-virgin olive oil, plus more as needed
- kosher salt & freshly ground black pepper

Optional

- 8 ounces albacore tuna
- 4 **artichoke hearts**, drained and halved
- 1 cup **radishes**, thinly sliced

Notes

- Alternatively, use 2 cans of tuna in olive oil, drained and subbing some of the oil in the dressing for the drained tuna oil.

INSTRUCTIONS

Make the vinaigrette:

1. Place the crushed garlic cloves on a cutting board, sprinkle with a pinch of kosher salt, and give the garlic a light chop.
2. Then, use the flat side of your knife, going back and forth over the garlic, to crush the mixture and work the garlic into the salt to make a paste.
3. Add the anchovies, lightly chop, and follow the same method to work it into the garlic paste. Alternatively, use a mortar and pestle. Place the garlic anchovy paste in a sealable jar with the remaining ingredients, adding a pinch each of salt and black pepper.
4. Seal the jar and shake to combine. Taste and adjust seasonings, adding more salt, pepper, or lemon juice as desired. Set aside – can be stored in the fridge for up to a week.

Prepare the potatoes

1. Put the potatoes in a medium saucepan; cover with cold water and bring to a simmer over medium-high heat. Cook until fork-tender, about 10-15 minutes.
2. Remove the potatoes from water, reserving the water and saucepan aside for later, and allow potatoes to cool slightly before cutting them into halves or quarters. Immediately dress with 1/4 cup of the vinaigrette.

Prepare the eggs

1. Meanwhile, bring a small saucepan of water to a boil and gently add the eggs using a spoon. Let it continue to boil for six minutes for soft-boiled eggs or 10 minutes for hard-boiled.
2. Remove the eggs from the pot and place them in the ice water bath or run under cold water until they are cool enough to handle and peel.