

Sorta Salmon Niçoise



Serves 2 **Prep 5 mins**

Cooking 18 mins

Easy

Ingredients

2 x 120 g salmon fillets, skin on, scaled & pin-boned
300 g green beans
2 large free-range eggs
8 black olives or any other olives you like (optional)
2 heaped tablespoons Greek yoghurt

1. Place the salmon skin side down in a colander over a pan of boiling salted water, covered, to steam for 8 minutes. It can also be cooked in the oven for 20 mins or in the microwave, covered, for 5 mins.
2. Line up the beans, trim off just the stalk end, then boil in the water under the salmon for 6 minutes, or until just cooked but not squeaky. Gently lower in the eggs to cook for exactly 5½ minutes, alongside.
3. Meanwhile, squash the olives (if using), then finely chop the flesh. Mix half of the olives through the yoghurt with a splash of red wine vinegar, taste and season to perfection with sea salt and black pepper.
4. Remove the salmon to a board, then drain the eggs and beans in the colander.
5. Toss the beans in the dressing and divide between your plates. Refresh the eggs under cold water until cool enough to handle, then peel and cut into quarters.
6. Flake over the salmon, discarding the skin, arrange the eggs on top and dot over the remaining chopped olives (if using).
7. Finish with 1 teaspoon of extra virgin olive oil and a good pinch of pepper.