

Summer Egg Salad with Basil & Peas



Serves 2

Prep 10 mins

Cooking 12 mins

Easy

Ingredients

150g new potatoes, thickly sliced
160g French beans, trimmed
160g frozen peas
3 eggs
160g romaine lettuce, roughly torn into pieces

For the dressing

1 tbsp olive oil
2 tsp cider vinegar
1/4 tsp Dijon mustard
2 tbsp chopped parsley
3 tbsp chopped basil

1. Cook the potatoes in a pan of simmering water for 5 mins. Add the beans and cook for 5 mins more, then tip in the peas and cook for 5 mins until all the vegetables are just tender. Meanwhile, boil the eggs in another pan for 8 mins. Drain and run under cold water, then carefully shell and halve.
2. Mix all the dressing ingredients together in a large bowl with a good grinding of black pepper, crushing the herbs with the back of a spoon to intensify their flavours.
3. Mix the warm vegetables into the dressing to coat, then add the lettuce and toss everything together. Pile onto plates, top with the eggs and grind over some more black pepper to serve.