

# Warm potato & Green Bean Salad with a Soft Egg



**Serves 2**

**Prep 10 mins**

**Cook 30 mins**

**Easy**

## **Ingredients**

500g salad potatoes

200g green beans, trimmed

3 tbsp olive oil

2 eggs

1 large ripe tomato

100g lardons or streaky bacon (can be cut into small strips)

a few basil leaves, shredded

1 tbsp red wine vinegar

1. Slice the potatoes, there is no need to skin them, then cook in boiling salted water until tender, about 20 mins, adding the beans halfway through. Drain well then toss in 1 tbsp olive oil.
2. Boil the eggs for 3 - 5 mins, drain, cool and shell. Quarter, deseed and chop the tomato. Heat the remaining oil in a frying pan. Fry the lardons until crisp and turning brown. Add the tomato and heat through briefly.
3. Divide the potatoes and beans between two plates. Stir the basil and vinegar into the pan and heat through briefly, then spoon over the salad. Cut the eggs in half and sit them on top.