



## Chicken Niçoise Salad

France | 2 persons

10 mins Preparation | 35 mins Cooking | 45 mins Total Time

Warm roasted chicken and vegetables give this traditionally cold composed salad a delicious new twist.



### Preparations

#### Tzatziki sauce

1. Preheat oven to 220°C.
2. Toss together potatoes, 1tbsp olive oil, 3/4tsp salt and 1/4tsp pepper on a large rimmed baking sheet lined with lightly greased aluminum foil. Bake potatoes in preheated oven for 25 minutes.
3. Toss asparagus with salt and remaining 1tbsp olive oil. Add asparagus to pan with potatoes. Stir, and continue baking both pans until potatoes are tender and asparagus are tender-crisp, about 10 minutes. Remove pans from oven.
4. Whisk together lemon juice, white wine vinegar, herbs, Dijon mustard, sugar, and remaining 1/2tsp salt and 1/4tsp pepper until combined; gradually whisk in olive oil until blended.
5. Arrange warm defrosted chicken, potatoes, asparagus, tomatoes, egg halves, and olives on plates. Drizzle each salad with 3tbsp dressing.

### Ingredients

\* 4 pieces Country Cuisine's Roasted Chicken Inner Fillets or your choice, defrosted, sliced

#### For baked

- \* 680g fingerling potatoes, halved
- \* 2tbsp olive oil, divided
- \* 3/4 tsp kosher salt
- \* 1/4 tsp pepper, ground
- \* 450g asparagus
- \* 3/4 tsp kosher salt

#### For side-dishes

- \* 1 pint multicoloured cherry tomatoes, halved
- \* 4 hard-cooked eggs, halved
- \* 1/4 cup Niçoise olives (or typical olives)

#### For side-dishes

- \* 3tbsp fresh lemon juice
- \* 3tbsp white wine vinegar
- \* 3tbsp finely chopped fresh herbs (dill, parsley and chives)
- \* 1tbsp Dijon mustard
- \* 1tsp granulated sugar
- \* 1/2 tsp kosher salt
- \* 1/4 tsp pepper, ground
- \* 1/2 cup olive oil

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