

Baby Potato and Green Bean Salad



Let yourself be captivated by the freshness of crunchy ingredients, enhanced by unique flavors that will awaken your senses with each bite. A perfect balance of delicacy and indulgence for unforgettable meals!

Preparation 20 min

Cooking 15 min

Servings 4

Nutrition Facts (per serving)

Calories 300

Fat 16

Carbohydrates 32

Fibre 4

Protein 14

Sodium 270

Ingredients

Salad

- 1 L (4 cups) of baby potatoes, quartered, cooked
- 1 can (398 ml) of green beans
- 15 ml (1 tbsp) of capers
- 65 ml (1/4 cup) of crumbled feta cheese

- 30 ml (2 tbsp) of pumpkin seeds
- 4 hard-boiled eggs, sliced
- A few basil leaves, chopped

Vinaigrette

- 15 ml (1 tbsp) of Dijon mustard
- 15 ml (1 tbsp) of balsamic vinegar
- 5 ml (1 tsp) of maple syrup
- 30 ml (2 tbsp) of olive oil
- 15 ml (1 tbsp) of water
- Salt and pepper to taste

Preparation

1. In a small bowl, using a fork, mix all the vinaigrette ingredients together. Set aside.
2. In a large bowl, mix all the salad ingredients except for the eggs.
3. Add the vinaigrette and gently toss to combine.
4. Add the sliced eggs on top before serving!

Notes



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