

Brunch Harvest Salad with Champagne Vinaigrette

This Brunch Harvest Salad features a variety of local seasoned vegetables topped with farm eggs and Smoked Steal Head Salmon and finished with a Champagne Vinaigrette. Served individually plated for each guest to enjoy their own. Pair it with a chilled glass of bubbly to celebrate.

Ingredients:

1 head butter/bib lettuce
1 pint cherry tomatoes, halved
1/2 cup green beans, trimmed and cut in half
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1 cup red onion, thinly sliced
2 cup whole pickled beets, halved
1/3 cup kalamata olives, pitted
4-6 softened boiled eggs, halved
8-12 slices of smoked steal head salmon slices

Champagne Vinaigrette

1/2 cup avocado oil
2 tbsp champagne vinegar
1 tbsp fresh lemon juice
1 tsp grainy dijon mustard
1 tbsp capers, drained from their brine
1 tsp kosher salt
1/2 tsp fresh ground pepper + extra for garnish

Preparation

To make vinaigrette, whisk all ingredients together and set aside.

To assemble salad, divide lettuce leaves on individual salad plates, about 3 to 4 leaves.

In a large bowl, mix together tomatoes, beans, onions, pickled beets and olives.

Divide salad mixture on top of lettuce and top with salmon pieces and eggs.

Drizzle each salad with vinaigrette and serve.

Chef Tips

This salad is versatile so you can add any fresh vegetables you enjoy.

Substitute salmon for tuna or even your favourite white beans.

Eggs served in this recipe were boiled for 7 minutes. For a jammier yolk, boil for 5-6 minutes and for a hard boil 8-10.

SERVINGS 4-6 | PREP & COOK TIME 30 mins