lemon niçoise salad

cook time:	prep time:	featured product:
15	**10**	**baby spring mix**

this lemon niçoise salad recipe leaves little to be desired! packed with tons of veggies like green beans and our baby spring mix, you'll be sure to get your boost of vitamins and minerals with this salad. chickpeas add a punch of protein and our lemon agave dressing brings a layer of flavor you'll love. perfect as a lunch or dinner salad!

ingredients

2 servings

1 package (5 ox) **organicgirl® baby spring mix** ?
¼ cup + 2 tablespoons **organicgirl® lemon agave dressing**, divided
2 eggs
8 ounces haricots verts or tender green beans
2 roma tomatoes, cut lengthwise into quarters
1 can (5 ounces) albacore tuna, drained and flaked
½ cup canned chickpeas, rinsed and drained
? cup pitted Niçoise or chopped kalamata olives

substitutions

? *substitute with* **spring mix plus**

directions

1. bring a medium saucepan filled with water to a boil. with a spoon, gently lower eggs into water. cover and reduce heat to medium low. simmer for 9 minutes.

2. while eggs cook, prepare an ice water bath. transfer eggs to ice water and let cool 5 minutes.

3. in the same saucepan of boiling water, add green beans and cook until bright green and crisp-tender, about 3 minutes. transfer to ice bath and let cool 3 minutes.

4. peel eggs and slice crosswise.

5. in a large bowl, toss greens with ¼ cup dressing and arrange on plates. top with eggs, green beans, tomatoes, tuna, chickpeas and olives. drizzle each salad with a tablespoon of dressing.