

# Salad Niçoise with Jacky potatoes.

A delicious salad with potatoes, French green beans and anchovy fillets

🕒 **Preparation:** approximately 40 minutes

👤 **Serves:** 4

## Ingredients

- 🌿 1 kilo Jacky potatoes
- 🌿 5 tbsp olive oil
- 🌿 250g French green beans
- 🌿 Approx. 10 black olives
- 🌿 Approx. 10 cherry tomatoes
- 🌿 2 hard-boiled eggs
- 🌿 1½ tbsp red-wine vinegar
- 🌿 8 anchovy fillets
- 🌿 1 finely crushed garlic clove
- 🌿 salt and pepper



## Preparation

### Step 1

Wash potatoes and cook in their jackets for about 20 minutes until tender. Drain, allow to cool and cut into wedges.

### Step 2

Blanch the French green beans and cut the tomatoes in half.

### Step 3

Make a dressing by whisking together the red-wine vinegar, garlic, olive oil with a little salt and pepper.

### Step 4

In a bowl, carefully combine the potatoes, French green beans, tomatoes and olives using a spoon. Arrange the anchovies and the eggs (cut into segments) on top and drizzle the dressing over the salad.

Enjoy!

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