

SALAD WITH HARD BOILED EGGS, GARLIC CROUTONS, FRIED CAPERS, AND BREADCRUMB DRESSING

This salad is bursting with delicate spring greens, tender fresh herbs, and emboldened by hearty hardboiled eggs, and an assertive dressing. Feel free to pick and choose the salad additions or adapt the recipe based on what's available, I've made a few different variations and they've all been delicious.

Ingredients.

6 eggs
baby lettuce
baby spinach
baby kale
small carrot tops
radish (or other) microgreens
pea shoots
capers
chive blossoms
French breakfast radishes, very thinly sliced
Roma or cherry tomatoes, sliced
crumbled feta
1/2 loaf ciabatta, torn into bite size pieces
1/4 cup champagne vinegar
2 teaspoons minced chives
2 teaspoons Dijon mustard
2 garlic cloves, smashed
1 sprig fresh rosemary
2 sprigs fresh thyme
paprika
extra virgin olive oil
kosher salt
freshly ground black pepper
flake salt

Directions.

Place the eggs in a large saucepan, cover completely with water, place the pan on the stove and bring to a boil. Turn off the heat and cover the pan with a tight fitting lid. Allow the eggs to cook in the resting water for 12 minutes (for fully cooked eggs, shorter if you prefer soft boiled). Carefully transfer the eggs to a bowl filled with ice water. Set aside and allow to cool completely before peeling and slicing in half.

Wash and thoroughly dry your greens, place on a large serving platter or in a large bowl.

Pour about 1/4 cup of olive oil into a large nonstick skillet, add the crushed garlic, thyme and rosemary, turn the heat up to medium and allow the garlic and herbs to infuse the oil. Carefully remove and discard the garlic and herbs before increasing the heat and adding the torn pieces of bread. Toss continuously in the hot oil until croutons are golden and crisp (adding a bit more oil if/when needed). Transfer the croutons to a paper towel lined plate, season immediately with salt, pepper, paprika and gently toss.

In the still hot oil, carefully add a teaspoon or two of rinsed capers (they may sputter a bit in the oil), sauté them for a minute or two before transferring them to a small plate.

Crush one 1-2 of the croutons into fine breadcrumbs using a rolling pin. In a small bowl, whisk together the champagne vinegar, chives, and Dijon mustard. Slowly drizzle in 1/2 cup olive oil while whisking. Gently stir in the breadcrumbs, season to taste with salt and pepper.

Add the radishes, broken up chive blossoms, fried capers, tomatoes, crumbled feta, and eggs to the salad. Season the eggs with a little extra pepper and flake salt if desired. Dress the salad, and serve immediately.

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