

# Salmon & Green Bean Salad

**Yields: 4 servings**  
**Prep: 25 min**

## Ingredients

- 1 pound green beans, trimmed
- 1/4 cup red wine vinegar
- 2 Tablespoons Dijon mustard
- 1 Tablespoon extra-virgin olive oil
- 1 Tablespoon minced shallots
- 1/4 teaspoon kosher salt, divided
- 1/4 teaspoon black pepper, divided
- 4 (3-ounce) salmon filets
- 4 cups mixed salad greens
- 1/4 cup vertically sliced Vidalia or sweet onion
- 2 hard-cooked large eggs, sliced

## Directions

1. Preheat grill to medium-high.
2. Place beans in large pan of boiling water; cook 2 minutes. Drain and plunge beans into ice water; drain.
3. Combine vinegar, mustard, oil, shallots, 1/8 teaspoon salt, and 1/8 teaspoon pepper in small bowl, stirring well with whisk; set aside.
4. Spray both sides of each fillet with olive oil; sprinkle with 1/8 teaspoon salt and 1/8 teaspoon pepper. Place fish, skin side up, on grill rack; cook 8 minutes or until fish flakes easily when tested with fork, turning after 4 minutes.
5. Arrange 1 cup greens in each of 4 bowls; top with onion, egg slices and beans. Top with salmon; drizzle with dressing.