

Salmon and Spud Salad

Makes 4 servings

Ingredients:

- 1 pound fingerling potatoes
- 1/2 pound fresh green beans
- 1/2 pound fresh asparagus
- 4 salmon fillets (6 ounces each)
- 1 tablespoon plus 1/3 cup red wine vinaigrette, divided
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 4 cups fresh arugula or baby spinach
- 2 cups cherry tomatoes, halved
- 1 tablespoon minced fresh chives

Directions:

Cut potatoes lengthwise in half. Trim and cut green beans and asparagus into 2-in. pieces. Place potatoes in a 6-qt. stockpot; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 10-15 minutes, adding green beans and asparagus during the last 4 minutes of cooking. Drain.

Meanwhile, brush salmon with 1 tablespoon vinaigrette; sprinkle with salt and pepper. Place fish on oiled grill rack, skin side down. Grill, covered, over medium-high heat or broil 4 in. from heat until fish just begins to flake easily with a fork, 6-8 minutes.

In a large bowl, combine potato mixture, arugula, tomatoes and chives. Drizzle with remaining vinaigrette; toss to coat. Serve with salmon.