

## **Day's Catch Haddock Nicoise**

*Serves 6*

### ***Ingredients:***

3 packages Aquamar Day's Catch Haddock  
12 oz Hericot Verts, fresh, blanched and chilled  
6 oz. Olives, mixed  
3 Eggs, hard boiled, sliced  
*Baby Gold Potato Salad \* See Below*  
*Lemon Thyme Vinaigrette\* See Below*

### ***Directions:***

1. Prepare Potato Salad and Vinaigrette, refrigerate until ready to serve.
2. Plate potato salad, 9-10 green beans, 3-4 filets, olives, and sliced eggs.
3. Drizzle filets and green beans generously with vinaigrette and serve immediately.

### ***\*Baby Gold Potato Salad***

#### ***Ingredients:***

24 oz. Potatoes, baby gold or fingerling  
½ cup + 2 Tbsp. Mayonnaise, Dukes®  
2 ea. Onion, green, chopped  
½ cup Celery, sm. dice  
1/3 cup Pepper, red bell, sm. dice  
½ cup Onion, Spanish, minced

1.5 tsp. Mustard, whole grain  
¾ tsp. Vinegar, apple cider  
1 tsp. Salt, sea  
1 tsp. Pepper, black, ground  
3 tbsp. Chives, fresh, chopped  
1 tbsp. Parsley, curly, chopped  
1 tbsp. Basil, fresh, chopped

***Directions:***

Boil potatoes until fork tender (approx. 12-15 min), drain well and cool on sheet tray in refrigerator. Mix dressing ingredients until well blended. Add cooled potatoes and blend while slightly mashing a small portion of the potatoes to thicken the dressing. Refrigerate for up to 6 days.

***\*Lemon Thyme Vinaigrette***

***Ingredients:***

½ cup Lemon juice, fresh squeezed  
Zest of 1 lemon  
½ cup Shallot, fresh, chopped  
3 ea. Garlic cloves  
2 teaspoons Mustard, Dijon  
1 tsp. Salt, sea  
1.5 tsp. Thyme leaves, fresh  
1 tbsp. Honey  
2/3 cup Olive oil, extra virgin

***Instructions:***

1. In food processor, add all ingredients except oil to bowl. Blend thoroughly.
2. Drizzle olive oil into mixture while blending to emulsify.
3. Store refrigerated until ready to use.