

Alberta Egg Salad with fresh tarragon vinaigrette!

This recipe is perfect for any day of the year. The eggs pack a lot of energy and the salad will fill you up nicely!

Salad

- 2 Alberta eggs
- 1 Head of Boston lettuce
- 1 ounces baby spinach leaves, washed
- ½ cup fresh peas (frozen can be substituted)
- ½ fresh walnuts, chopped and lightly browned in a frying pan
- Fresh ground black pepper

Tarragon Dressing

- 1 large Alberta egg
- 1/2 teaspoon salt
- 1 garlic clove, peeled
- 2 teaspoons Dijon mustard
- 1/2 teaspoon fresh ground black pepper
- 1/8 cup canola oil
- 2 teaspoons apple cider vinegar
- 1/8 cup fresh squeezed lemon juice
- 1tablespoon fresh tarragon (chopped)

1. Boil water and set eggs in pot. Boil for 8-10 minutes, then rinse under cold water. Gently peel the shell and slice each egg in half lengthwise.
2. To make the dressing: Break the egg into a food processor or blender; add salt, garlic, mustard and black pepper, then blend together. Pour the oil in a thin trickle through the hole in the top with the machine still switched on.
3. When all the oil is in, add the vinegar, lemon juice and tarragon, blend for one minute.
4. For the Salad:
5. Make a bowl out of your Boston lettuce head and fill with the spinach. Arrange the eggs on the salads. Sprinkle peas evenly on each salad.
6. Drizzle each salad with the dressing and sprinkle toasted walnuts on top.
7. Grind black pepper lightly on top.