

Market Salad

Ingredients:

4 Eggs
8 cups mixed Baby Salad Greens
3 cups green Beans, cut into 1½" pieces, cooked and drained
8 thick slices Bacon, crisp cooked and crumbled
2 tbsp minced fresh Basil, Chives or Italian Parsley
6 tbsp Olive Oil
2 tbsp Red Wine Vinegar
2 tsp Dijon Mustard
½ tsp Salt
½ tsp Black Pepper

Directions:

Place eggs in small saucepan, add water to cover.
Bring to a boil over medium heat.
Immediately remove from heat, cover and let stand 10 minutes.
Drain eggs, cool to room temperature.
Combine salad greens, green beans, bacon and basil in large serving bowl.
Peel and coarsely chop eggs; add to serving bowl.
Whisk oil, vinegar, mustard, salt and pepper in small bowl until well blended.
Drizzle over salad toss gently to coat.