



ROAST CHICKEN NICOISE SALAD

One of the most important parts of a nicoise salad is its presentation. It's a composed salad, so the elements are artfully arranged on a serving plate rather than just tossed together.

<30 MINS PREPARATION | SERVES 4 | DIFFICULTY: EASY

INGREDIENTS

- 500g kipfler potatoes, scrubbed, not peeled
- 250g green beans, topped
- 1 store-bought roast chicken
- 3 hard-boiled eggs, quartered
- 2/3 cup green olives, pitted and sliced
- 1 cup mixed cherry tomatoes and halved large tomatoes

DRESSING

- 1 eschalot
- 5 anchovies, halved lengthwise
- 50ml white wine vinegar
- 3 tsp Dijon mustard
- 1/3 cup extra virgin olive oil
- sea salt and freshly ground black pepper, to season

METHOD

1. Place the potatoes in a saucepan of very salty water and bring to the boil. Cook for about 10 minutes until tender when pierced with a small, sharp knife. Remove with a slotted spoon and set aside until cool enough to handle.
2. Cut the potatoes into bite-size pieces.
3. Return the water to the boil. Cook the beans for 3 minutes or until tender. Drain and refresh under cold running water.
4. For the dressing, finely chop the eschalot with 2 of the anchovies. Whisk the vinegar and mustard in a bowl, then whisk in the oil a little at a time until emulsified.
5. Stir in the eschalot mixture until combined. Season to taste with salt and pepper.
6. Remove the chicken meat and skin from the carcass, and tear into bite-size pieces. Arrange the chicken, olives, tomatoes and remaining anchovies on a large platter in individual piles and season well with salt and pepper. Drizzle with the dressing and serve.

WINE MATCH:

FOX CREEK WINES GRENACHE ROSÉ

Our Grenache Rosé exhibits delicate aromas of strawberry, citrus blossom and rose petal, with a subtle hint of allspice. A juicy mid-palate of watermelon, raspberry and pomegranate is held in focus by crisp acidity that delivers a freshness from start to finish.



Recipe from [Good Food](#)
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