

## **EGG SALAD WITH TARRAGON, CHERVIL, AND CHIVES**

*(The Cook and the Gardener)*

4 eggs (not new ones -- they won't peel well)

3 Tbsp. best-quality olive oil

1 1/2 tsp. Dijon mustard

1 tsp. heavy cream

2 handfuls tender Bibb lettuce, trimmed and washed

2 handfuls lamb's lettuce, trimmed and washed, or mesclun

coarse or kosher salt

1/2 Tbsp. chopped tarragon leaves (about 1-2 branches)

1/2 Tbsp. chopped chervil leaves (about 4 sprigs -- if not available, increase tarragon to 6 branches)

4 blades chive, sliced thin

freshly ground black pepper

Hard boil the eggs: bring a large pot filled with water to a boil. Add the eggs and cook for 11 minutes. Plunge the eggs in cold water and peel them. Sometimes it helps to run them under cold water as you peel them. The water runs between the thin skin that covers the egg and loosens it, making peeling much easier. Use a thin knife to cut them in half lengthwise.

In a small bowl whisk 2 Tbsp. of the olive oil, the mustard, and cream until well emulsified and smooth. Dress the greens: In a large mixing bowl, combine the greens, season with salt, and pour over the remaining tablespoon of olive oil. Toss well to coat all the greens.

Pile the greens on a large round plate. Set the egg halves on the greens in the center of the plate. Season them with salt and drizzle on the mustard dressing. Generously sprinkle the herbs over them and then some pepper. Serve immediately. If the eggs are slightly warm, all the better.

Serves 4.

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