

Roasted Potato Bowls with Broccoli and Gribiche

From Dinner Just for Two by Christina Lane

Ingredients

For the Bowls

1 pound baby Yukon gold potatoes
2 tablespoons neutral oil
Salt
Freshly ground black pepper
2 large eggs
2 cups broccoli florets

For the Sauce Gribiche

¼ teaspoon salt
1 tablespoon Dijon mustard
2 teaspoons white wine vinegar
1 tablespoon olive oil
1 tablespoon capers
2 cornichons, finely chopped
Freshly ground black pepper
2 tablespoons chopped fresh parsley

Instructions

Preheat the oven to 400 F.

Scrub the baby potatoes and slice them in half. Spread the potatoes evenly on a large baking sheet and drizzle with the oil. Toss to coat.

Sprinkle a generous amount of salt and freshly ground black pepper over the potatoes and toss.

Roast the potatoes until they're done, about 20 to 25 minutes. Let them cool slightly.

Meanwhile, hard-boil the eggs. Place the eggs in a small saucepan and cover them with water. Bring to a boil and, once boiling, cover and turn off the heat. Let the eggs sit for your desired level of doneness (up to 9 minutes for hard-boiled and as little as 5 minutes for a soft yolk).

After cooking immediately rinse the eggs under cold running water, peel them, and set them aside.

Rinse out the pot from boiling the eggs and bring about ½ cup of water to boil in it. Once boiling, add the broccoli florets, turn the heat off, cover and let it sit for about 5 minutes, until the broccoli is crisp-tender and bright green. Drain and set aside.

Make the sauce gribiche: Whisk together all the ingredients and taste to adjust for seasoning. Add more vinegar or olive oil if you would like the sauce to be thinner.

To serve, pile the roasted potatoes, steamed broccoli, and chopped eggs into two bowls. Drizzle the sauce gribiche on top and serve.