

## Summer Bean Breakfast Salad with Soft-Boiled Eggs and Green Goddess Dressing

Serves 4

For the dressing:

3/4 cup Greek yogurt (preferably whole milk)  
4 medium scallions, ends trimmed, chopped  
1/2 cup coarsely chopped cilantro (about 1/4 bunch)  
1/2 cup coarsely chopped parsley (stems and all, about 1/4 bunch)  
1/4 cup chopped fresh dill  
1 small shallot, chopped (about 2 tablespoons)  
2 tablespoons fresh squeezed lemon juice  
1 teaspoon sherry vinegar  
1/2 cup mayonnaise

For the salad:

Sea salt or kosher salt  
1 pound green beans, stem ends trimmed, cut into 3-inch long pieces  
8 ounces sugar snap peas  
8 ounces edamame in their pods, thawed if frozen  
4 large eggs  
4 small French radishes  
Lemon juice

Make the dressing: Place the yogurt, scallions, cilantro, parsley, dill, shallot, lemon juice, and vinegar in a food processor fitted with the blade attachment or blender. Pulse, scraping down the sides as needed, until smooth. Add the mayonnaise and process or blend until smooth. Transfer to a container and refrigerate.

Bring a 3-quart pot of water to a boil. Add 2 tablespoons salt. Make an ice bath by filling a large bowl halfway with ice and adding some water. Blanch the green beans in the boiling water for 1 minute. Use a slotted spoon to transfer to the ice bath. Blanch the sugar snap peas for 1 minute, then transfer to the ice bath. If using thawed, pre-cooked edamame, there's no need to cook them. For fresh edamame, blanch 3 to 4 minutes, then transfer to the ice bath.

Drain the beans and pat dry with a clean kitchen towel. Shell the edamame from their pods.

Steam or soft-boil the eggs 6 to 8 minutes, then immerse in the ice bath for 10 minutes. (6 minutes will yield a very soft yolk, 7 yields a jammy yolk, and 8 yields a just-set yolk.)

Slice the radishes lengthwise, then toss with a pinch of sea salt and a squeeze of lemon.

To assemble: toss the blanched beans with the radishes. Peel and halve an egg. Sprinkle with sea salt. Drizzle the salad all over with the green goddess dressing. I find this salad needs plenty of salt; serve with a small bowl of sea salt alongside.