

Nicoise Salad

Serves Six



Ingredients For the Dressing

- ½ cup Champagne vinegar (white wine vinegar works too)
- 2 teaspoons Dijon mustard
- ¼ cup fresh lemon juice
- 1 small shallot, minced
- 1 teaspoon honey
- ½ cup olive oil
- Kosher salt and pepper to taste (*I start with ¼ teaspoon of each and then top the salad after the dressing has been applied with more salt and pepper.*)

Ingredients for the Salad

- 4 cups field greens
- 2 (5-ounce) cans tuna packed in oil, drained
- 1 pound fresh haricot verts (green beans), blanched and dried well
- 1 cup cherry tomatoes, halved
- 3 eggs, hard-boiled and peeled
- ¼ cup red onion, thinly sliced
- 1 pound red rose or gold potatoes, peeled, cubed and boil until fork tender
- ½ cup kalamata olives, pitted and sliced
- 4 cups field greens
- 2 cups roasted beets, quartered
- Handful of fresh parsley, finely chopped

Steps

1. In a large liquid measuring cup combine all the dressing ingredients. Whisk well.
2. In a large serving bowl start with the field greens. Arrange the tuna, tomatoes, green beans, beets, and eggs in neat piles on top of the greens. Sprinkle the onions on top and pour the dressing all over making sure to coat the potatoes well as they need lots of flavor. Sprinkle the top with parsley and serve cold.