

Niçoise Salad

Nicoise Salad is hefty enough to be a light lunch/early dinner or could be served as a classic salad option. It's perfect to elevate your salad bar, hotel buffet, or restaurant menu. Having nicely cut, fresh tuna chunks is key to having the desired elegant taste. For best results, use Goody Professional tuna.

 Serving 6



Ingredients

baby/chat potatoes	Kg
Goody professional canned chunk tuna in oil , drained	g
green beans , trimmed	g
tomatoes, each cut into 8 – 10 wedges	g
baby cos lettuce (romaine), cut or torn into large bite size pieces	g
hard-boiled eggs , peeled and quartered	
unpitted black olives	g
Dijon mustard	g
lemon juice	ml
extra virgin olive oil	ml
small garlic clove, minced/grated	g
salt	g
black pepper	g

Instructions

- Shake dressing ingredients in a jar.
- Boil potatoes until tender. Drain and leave to fully cool. Slice into halves.
- Boil green beans until tender or done to your liking. Drain and refresh under cold running water to quickly cool. Drain, pat well to dry.
- Arrange the lettuce leaves on a large, wide plate.
- Scatter and layer the remaining ingredients artfully around the plate, finishing with the eggs, olives and chunks of tuna. Drizzle with dressing over and serve