

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 4



Ingredients

baby/chat potatoes	1 Kg
Goody professional canned chunk tuna in oil , drained	300 g
green beans , trimmed	120 g
tomatoes, each cut into 8 – 10 wedges	80 g
baby cos lettuce (romaine), cut or torn into large bite size pieces	100 g
hard-boiled eggs , peeled and quartered	3
unpitted black olives	100 g
Dijon mustard	15 g
lemon juice	40 ml
extra virgin olive oil	100 ml
small garlic clove, minced/grated	5 g
salt	5 g
black pepper	0.5 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