



Niçoise Salad

Ingredients for Two

6 small baby potatoes halved
200 grams Green beans
200 Grams Tuna drained
1/2 cup cherry tomatoes halved
6 black pitted kalamata olives
2 hardboiled egg (cut in to quarters)
1 Baby cos lettuce
2 Anchovy fillets (Optional)

Dressing.

2 Tbsp. olive oil
2 Tbsp red wine vinegar
1 tsp. Dijon mustard
Pinch sugar

Method

1. Cook potatoes in a large saucepan of boiling water for 15 minutes or until just tender. Transfer to a large bowl. Add beans to pan Cook for 2 to 3 minutes or until bright green and just tender. Drain. Refresh under cold water. Drain. Add beans to potato.
2. Add tuna, tomato, olives, lettuce, egg and anchovies (if using) to potato mixture. Add red wine dressing. Toss gently to combine. Season with salt and pepper. Serve.
3. To make dressing: Whisk oil, vinegar and mustard in a jug or small jar, season with salt and pepper.