

Niçoise Salad

INGREDIENTS	METHOD
VINAIGRETTE	
½ cup red wine vinegar ¾ cup extra-virgin olive oil 3 Tbsp finely chopped shallot 2 Tbsp finely chopped fresh basil 1 Tbsp finely chopped fresh thyme 2 teaspoons finely chopped fresh oregano 1 teaspoon Dijon mustard Salt and freshly ground black pepper	Whisk all ingredients together in a bowl until blended and emulsified Set aside
SALAD	
2 cooked tuna steaks 6 hard boiled eggs, peeled and quartered lengthwise Salt and freshly ground black pepper 2 medium heads butter lettuce, torn into bite-sized pieces 3 small ripe tomatoes, cored and cut into wedges 1 small red onion, thinly sliced ½ pound green beans, trimmed and cut into 2-inch pieces ¼ cup niçoise olives 2 Tbsp capers Several anchovies	
POTATOES	
1 ¼ pounds small roasted red potatoes 1 tablespoon wine vinegar salt and pepper	Boil potatoes until tender. Cool to touch then slice drizzle with olive oil mix with wine vinegar, salt and pepper
ASSEMBLE SALAD	
	Line a large salad platter with lettuce leaves, Drizzle a little olive oil and dust with salt Place potatoes in center of platter Mound the beans, tomatoes and tuna Ring the salad with eggs and anchovy Spoon a little more vinaigrette over vegetables Scatter olives, capers, and parsley on top SERVE IMMEDIATELY



LAST BOTTLE OF BURGUNDY

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