

NIÇOISE SALAD

Ingredients	Amounts
Tuna, oil packed	12 oz.
Baby lettuces, should include frisée	6 cups
Niçoise olives	¼ cup
Cherry tomatoes, halved	16 ea.
Haricot vertes, cooked	1 lb.
New potatoes, boiled, quartered lengthwise	12 ea.
Eggs, hard boiled, quartered	4 ea.
Vinaigrette	¼ cup
Aïoli	¼ cup

Method

1. Arrange the various components of the salad on 8 individual serving plates or 1 large platter. Always compose the components so as to create a dish that is both pleasing to the eye and, at the same time, easy to eat.

Note: This salad should be an expression of what is best and brightest in the produce market. This recipe is a fairly classic Niçoise salad, but feel free to add or subtract vegetables as they come in and out of season. For continuity always include the Niçoise olives, the tuna, the potatoes, and the delicious garlic mayonnaise.

Yield: 8 portions