

# NIÇOISE SALAD SANDWICH

Ingredients	Amounts
Yellow flesh potatoes	4 lbs
Baguette or focaccia rolls	12
Water-pack tuna, drained	3 lbs
Sliced tomatoes	4 lbs
Extra virgin olive oil	1 cup
Capers	½ cup
Salt and black pepper	As needed
Hard-cooked eggs	24
Blanched haricots verts	12 cups
Green and black olives	As needed

## Method

1. Simmer potatoes until tender; drain. When cool enough to handle, peel and cut into ½-inch-thick slices.
2. For each sandwich, cut 1 roll in half horizontally. Layer bottom half of roll with 2 ounces tuna, 3-4 tomato slices and 3-4 potato slices. Drizzle with 2 teaspoons olive oil; sprinkle with 1 teaspoon capers, salt and pepper. Close roll or serve open-faced. Garnish plate with 1 sliced egg, ½ cup haricots verts and olives.

Yield: 24 servings