



DIFFICULTY LEVEL

★ ★ Medium



IN THEATERS JUNE 29th

SALAD NICOISE

Ingredients:

1 head of romaine lettuce
1 can white tuna, drained
10 cherry tomatoes
2 hard-boiled eggs

Olives, such as Nicoise
Green beans, steamed
Anchovies (optional)
Dijon vinaigrette dressing (below)

Directions:

1

To prepare the lettuce, cut 1 1/2 inches off the stem end of the romaine head and discard. Break the leaves off and wash in cold water. Place in a salad spinner and spin until dry (pat dry with paper towels). Arrange on individual salad plates as shown.

2

Next, prepare the toppings for the salad. Peel the eggs and slice each one into four wedges. Wash the tomatoes and cut in half. Arrange chunks of the tuna, hard-boiled eggs, tomatoes, olives, and green beans on top of the lettuce. Add the anchovies, if you're feeling adventurous.

3

Pour the Dijon vinaigrette over the salad or serve it on the side for dipping. Serves 4.

Dijon Vinaigrette:

1/3 cup red wine vinegar
1/2 cup olive oil
1/2 cup vegetable oil
1 crushed garlic clove

1/2 teaspoon thyme
2 teaspoons Dijon mustard
1/4 teaspoon salt
1/8 teaspoon coarse black pepper

1) Combine all the ingredients in a clean jar with a tight-fitting lid. Shake well. Makes 1 1/3 cups.