



JERNEJ KITCHEN

NICOISE SALAD

Nicoise salad is a beautiful tuna salad with lettuce, tomatoes, eggs, string beans, and cucumbers. Light, fresh, and delicious everyday salad.

SERVES 2 PEOPLE
PREPARATION: 30 MINUTES

DRESSING

3 tbsp olive oil
1 tbsp vinegar
½ tsp dijon mustard

NICOISE SALAD

4 hard-boiled eggs
50 g (1.8 oz) lettuce
300 g (10.5 oz) cooked young potatoes
150 g (5 oz) cherry tomatoes
300 g (10.5 oz) green beans
½ cucumber
½ red onion
160 g (5.6 oz) canned tuna, drained
2 tbsp capers

DRESSING

Combine olive oil, vinegar, and Dijon mustard in a small bowl. Season with salt and pepper to taste.

SALAD

Peel the eggs and cut them in half. Arrange the lettuce on top of a salad plate. Add the halved cooked potatoes, cherry tomatoes, string beans, chopped cucumber, and thinly sliced red onion. Arrange the halved hard-boiled eggs on top and add the tuna. Drizzle with the salad dressing, sprinkle with capers and serve.

TOOLS AND EQUIPEMENT

Sponsored

bowl
kitchen knife
cutting board
salad plate