



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

- bowl
- kitchen knife
- cutting board
- salad plate