



## **Tuna Salade Niçoise with Lemon-Mustard Vinaigrette**

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*You can't go wrong by serving this classic French salad when you are trying to impress someone. It's hearty enough for an entrée, with an array of colorful, filling and decadent ingredients.*

Serves 6

### **Lemon-Mustard Vinaigrette**

3/4 cup extra-virgin olive oil  
Juice of 2 large lemons  
2 tablespoons Dijon mustard  
2 cloves garlic, minced  
4 dashes Tabasco sauce  
1 teaspoon kosher salt  
Freshly ground black pepper, to taste

### **Procedure:**

Combine the oil, lemon juice, mustard, garlic, Tabasco sauce, salt, and pepper in a glass jar with a lid. Cover and shake well. Let the flavors blend for at least an hour before serving.

### **Salad**

1 pound fresh green beans, trimmed  
1 pound red bliss potatoes  
1 pound mesclun salad greens, washed and dried  
12 ounces canned tuna, drained  
2 tablespoons extra-virgin olive oil  
Juice of 1 lemon  
4 hard-boiled eggs, cut into quarters  
1 large red tomato, cut into quarters  
1 cup peeled and diced English cucumbers  
5 slices red onion  
1/2 cup niçoise or kalamata olives  
2 tablespoons capers  
Kosher salt and freshly ground black pepper, to taste

### **Procedure:**

Bring a 4-quart saucepan of salted water to a boil. Add the green beans and cook for 4 minutes. Remove with a slotted spoon and run under cold water. Set aside to cool.

Place the potatoes in a pot of cold water and add a dash of salt. Bring to a boil over high heat. Cook for 5 to 7 minutes. Drain, run under cold water, and set aside to cool. Cut into bite-size pieces.

Line a large serving dish with the mesclun greens. In a small bowl mix the tuna with the olive oil and lemon juice. Place the tuna in the middle of the greens. Arrange the eggs, tomato, cucumbers, onion, olives, and capers around the tuna. Season with salt and pepper and drizzle with the vinaigrette. Chill in the refrigerator for 30 minutes before serving.

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