

Tuna Niçoise Salad

MAKES:4

PREPARATION TIME:10 minutes

COOK TIME:20-25 minutes

INGREDIENTS:

- 450g new potatoes, halved
- 150g fine green beans
- 4 eggs
- 4 ripe vine tomatoes, quartered
- 1/2 cucumber, peeled, seeded and chopped
- 1 (200g) can tuna steak in brine, drained
- 3 tbsp capers, drained
- 25g pitted black olives

For the dressing :

- 6 tbsp Filippo Berio Extra Virgin Olive Oil
- 3 tbsp red wine vinegar
- 1/2 tsp Dijon mustard
- 1/2 tsp caster sugar

METHOD:

Cook the potatoes in boiling salted water for 10-15 minutes or until tender. Drain rinse in cold water and set aside.

rinse in cold water and set aside. Cook the beans in boiling water for 3 minutes or until just tender. Drain, rinse in cold water and set aside.

drain Place the eggs in a small pan cover with cold water and slowly bring to the boil. Simmer for 6 minutes rinse in cold water. Shell the eggs and cut into quarters.

Place the potatoes beans and eggs together in a large salad bowl with the remaining ingredients.

To make the dressing place all the dressing ingredients in a small bowl and whisk together with a fork. To serve drizzle the dressing over the salad and toss to mix.



Cook it with: Extra Virgin Olive Oil