



NIÇOISE SALAD



GF, RSF



50 mins



6 - 8



Ingredients

Salad

- 1 Lebanese cucumber, sliced diagonally
- 10 small truss tomatoes
- 200g canned tuna, drained (in Australia I use 'Sirena')
- 8 anchovies
- 100g kalamata olives
- 500g small kipfler potatoes
- 6 free range eggs
- A bunch of fresh chives
- A bunch of fresh parsley
- 2 handfuls fresh green beans
- Olive oil
- Sea salt
- Freshly cracked pepper

Dressing

- 1/3 cup olive oil
- 1 clove of garlic, crushed
- Juice of 1 lemon
- 1 tbs dijon mustard
- Sea salt
- Freshly cracked pepper



Method

1. Peel the kipfler potatoes and pop them in a pot to boil or steam until soft. (A fork should easily push through)
2. Place the cooked potatoes into a large mixing bowl and drizzle with olive oil.
3. Add to the cooked potatoes some salt, pepper, half the chives and parsley finely chopped, and toss to combine.
4. Place the eggs in boiling water and cook (4 minutes for soft eggs or 6 minutes for hard eggs).
5. Once cooked, remove the eggs from the pot and peel them straight away, cut in half and set aside.
6. Place the beans in a bowl and pour some boiling water over them. (I prefer this method, rather than cooking them, as it keeps the beans crunchy)
7. Leave the beans for a minute or two then drain the water and set them aside.
8. To make the vinaigrette dressing, place all dressing ingredients into a jar and shake vigorously. (Make sure the lid is on tightly!)
9. Place the potatoes, tomatoes, cucumber, beans and olives into a serving bowl, then add the tuna, anchovies and eggs on top.
10. Drizzle over the vinaigrette and sprinkle with fresh herbs. Voi la! A delicious nicoise salad.

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