

# Salad Nicoise

From – *Mark Bittman's Kitchen Express*

2 potatoes – chopped into ½” pieces  
1 cup green beans  
salad greens  
¼ cup black olives  
3 chopped anchovies  
1 tomato – diced  
½ onion – sliced  
¼ cup olive oil  
3 Tbsp sherry vinegar  
1 tsp Dijon mustard  
salt & pepper  
1 can tuna drained

- Boil the potatoes in salted water till tender about 8 minutes.
- When the potatoes are nearly done add the beans and cook for a minute or two.
- Drain the vegetables and plunge into ice water to stop the cooking.
- Combined salad greens, olives, anchovies, tomato, onion, drained potatoes and beans in a large bowl.
- Combine olive oil, vinegar, mustard, salt and pepper to make a dressing.
- Toss dressing into salad and top with tuna.



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