

# Salad Niçoise

Courtesy of A Healthy Kitchen

Classic vinaigrette:

- 1/3 c. fresh lemon juice or white wine vinegar
- 1/3 c. Moondance grapeseed oil or safflower oil
- 1/3 c. extra-virgin olive oil
- 1 t. Martial Picat Dijon mustard
- 1/2 t. sugar
- 1 clove garlic, put through a garlic press
- Sea salt and fresh ground pepper to taste

Salad:

- 1 lb. baby mixed greens, washed and dried
- 2 cans Lazio Gourmet tuna
- 2 large, ripe tomatoes cut into small wedges
- 1/2 c. Niçoise olives
- 3 hard-boiled eggs, peeled and sliced
- 1 lb. French green beans, blanched in boiling water until just done
- 1/2 lb. new potatoes, boiled and then thinly sliced
- Sea salt and fresh ground pepper to taste

Combine dressing ingredients in a jar with a tight-fitting lid and shake well. Toss mixed greens with two to three tablespoons vinaigrette and divide onto four dinner plates. Portion the remaining ingredients evenly and decoratively onto the four plates. Season salads with salt and pepper. Drizzle a few tablespoons of vinaigrette on top of the salads and serve with slices of crunchy French bread.