

Tuna Niçoise Salad



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

2T lemon juice, freshly squeezed

1t Dijon mustard

1/2t dill

salt and pepper

3T olive oil

6c salad greens

2 ~ 6oz tuna steaks, grilled medium rare

1/2c Niçoise olives, sliced in half

1c cherry tomatoes

1 pound new potatoes, parboiled, sliced

1c green beans, cooked

2T capers, drained

1/4c Parmesan cheese, grated

In a large bowl, combine lemon juice, Dijon, dill and salt and pepper. Slowly whisk in olive oil in a thin, steady stream until emulsified. Add salad greens, toss and divide onto salad plates.

Slice tuna steaks and place on top of salad greens. Scatter olives and tomatoes over tuna. Add potatoes, green beans and capers. Garnish with Parmesan cheese.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com