

Tuna Niçoise Salad



If you don't like tuna steaks, try this salad with jumbo shrimp

Serves 4

2T lemon juice, freshly squeezed	6c salad greens	1 pound new potatoes, parboiled, sliced
1t Dijon mustard	2 ~ 6oz tuna steaks, grilled medium rare	1c green beans, cooked
1/2t dill	1/2c Niçoise olives, sliced in half	2T capers, drained
salt and pepper	1c cherry tomatoes	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.

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The Meijer logo consists of the word 'meijer' in a bold, lowercase, sans-serif font. The letters 'i' and 'j' are blue, while the other letters are red.

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