



Salade niçoise



Prep: 20 mins
Cook: 15 mins



Easy



Serves 2



Ingredients

8 new potatoes

50g green beans (or a small handful), trimmed and halved

3 eggs

2 Little Gem lettuces, quartered

50g pitted black olives

2 medium tomatoes (plum are good), quartered

145g can tuna in olive oil, drained, oil reserved (see below)

For the dressing

½ garlic clove

1 anchovy fillet (optional)

1 tbsp Dijon mustard

2 tbsp red wine vinegar

4 tbsp reserved olive oil from the tuna can (topped up, if needed)

Method

Step 1 To make the dressing, mash the garlic and anchovy, if using, with a small pinch of salt on a board using the blade of a large knife, or in a [pestle and mortar](#). Combine the paste with the mustard and vinegar, then slowly stir in the tuna oil. Set aside.

Step 2 Tip the new potatoes into a large pan of cold salted water, ensuring they're well covered. Bring to the boil, then reduce the heat to a simmer. Add the beans and cook for 5 mins, then remove with a slotted spoon and immediately plunge into a bowl of iced water to cool. Cook the potatoes for another 5 mins until tender, then drain and leave to cool. When cool enough to handle, halve or quarter them, and toss in a large bowl with 1 tbsp of the dressing. Leave to cool completely.

Step 3 Meanwhile, cook the eggs in a second pan of simmering water for 7½ mins, then transfer to a bowl of iced water to cool. Drain the beans and eggs, then peel and halve the eggs.

Step 4 Tip the lettuce quarters, cooked beans and olives into the bowl with the