



TOASTED ONION NIÇOISE SALAD



Seared tuna with hard-boiled egg, **Toasted Onion Battered Green Beans**, Kalamata olives, fingerling potatoes, cherry tomatoes and red onion, all on a bed of mixed greens tossed with a honey-Dijon vinaigrette. Yield: 1 Serving

Niçoise Salad Ingredients:

6 Each	Toasted Onion Battered Green Beans [#0275720], Prepared According to Pkg. Directions
3 Cups	Mixed Greens
2 Each	Hard-Boiled Eggs, Quartered
¼ Cup	Kalamata Olives, Halved
¼ Cup	Fingerling Potatoes, Halved & Roasted
¼ Cup	Cherry Tomatoes, Halved
2 Tbsp.	Red Onion, Sliced
1-6 Oz.	Tuna, Seared & Sliced

Honey-Dijon Vinaigrette Ingredients:

1 Tbsp.	White Wine Vinegar
1 Tbsp.	Honey
1 Tbsp.	Dijon Mustard
To Taste	Salt & Black Pepper
2 Tbsp.	Vegetable Oil

Directions:

1. In a small mixing bowl, whisk together the white wine vinegar, honey, Dijon mustard, salt and black pepper.
2. Slowly whisk in the vegetable oil until it has emulsified to make the honey-Dijon vinaigrette.
3. In a medium mixing bowl, toss the mixed greens in the honey-Dijon vinaigrette.
4. Place the mixed greens into a serving dish and top with the hard-boiled eggs, Kalamata olives, fingerling potatoes, cherry tomatoes, red onion, tuna and **Toasted Onion Battered Green Beans**.

