

RECIPE | TOMATOES

SALADE NIÇOISE WITH CHERRY TOMATOES ON-THE-VINE



Follow us



pure-flavor.com



SALADE NIÇOISE WITH CHERRY TOMATOES ON-THE-VINE

INGREDIENTS

12 oz Pure Flavor® RedRoyals™ Cherry Tomatoes on-the-Vine
1 Pure Flavor® Long English Cucumber, sliced
4 eggs
1 cup trimmed green beans
½ cup niçoise olives
8 cups of torn lettuce or mixed greens
6 oz of sushi grade Ahi Tuna

⅓ cup of olive oil
1 tsp of honey
2 tsp white wine vinegar
1 tsp Dijon mustard
Salt and pepper to taste

DIRECTIONS

1. Add eggs to a pot of boiling water for 13 minutes. Remove from water, run under cold water and peel.
2. To make vinaigrette, in a blender mix olive oil, honey, white wine vinegar and Dijon mustard until smooth.
3. Preheat a pan to medium high heat. Drizzle tuna with olive oil and sprinkle with salt and pepper. Sear each side for 2 minutes. Remove from heat and slice.
4. Toss greens with vinaigrette, layer tomatoes, sliced cucumbers and green beans throughout the bowl.
5. Add cut eggs and olives. Top with tuna.



TOTAL TIME

20 minutes

PREP TIME

16 minutes

COOK TIME

4 minutes

SERVES

4

COOKING LEVEL

Easy