

**TOTAL TIME**

20 minutes

PREP TIME

16 minutes

COOK TIME

4 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | TOMATOES

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.

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