Salad Nicoise
From – Mark Bittman's Kitchen Express

2 potatoes – chopped into ½” pieces
1 cup green beans
salad greens
¼ cup black olives
3 chopped anchovies
1 tomato – diced
½ onion – sliced
¼ cup olive oil
3 Tbsp sherry vinegar
1 tsp Dijon mustard
salt & pepper
1 can tuna drained

• Boil the potatoes in salted water till tender about 8 minutes.
• When the potatoes are nearly done add the beans and cook for a minute or two.
• Drain the vegetables and plunge into ice water to stop the cooking.
• Combined salad greens, olives, anchovies, tomato, onion, drained potatoes and beans in a large bowl.
• Combine olive oil, vinegar, mustard, salt and pepper to make a dressing.
• Toss dressing into salad and top with tuna.

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