

Tuna Nicoise Salad



1 pound **fresh tuna**
½ pound small red new potatoes, halved
½ pound green beans, stems trimmed
4 hard boiled eggs, peeled and halved
2 tablespoons extra-virgin olive oil
Sea salt and freshly ground black pepper
½ cup grape or cherry tomatoes, halved
1 head of Romaine lettuce
Vinaigrette dressing – we suggest Brianna’s Champagne Vinaigrette

Add potatoes to a saucepan with salted water and boil for 10 mins, until tender. Drain and chill.

Season tuna with salt & pepper. Preheat pan to low heat and sear tuna 12-15 mins. Remove from heat, allow to rest for 5 mins until internal temp. reaches 130° F. Chill tuna until ready to assemble salad.

Steam green beans or microwave per package instructions. Submerge in ice bath for 2 mins. Drain. Set aside.

Toss potatoes with 2 Tbsp. dressing

Assemble: Arrange romaine on a platter, break tuna into bite sized pieces; center on lettuce. Place small mounds of each veggie around tuna. Arrange eggs around the edge. Sprinkle with salt & pepper. Drizzle with desired amount of dressing.