



Tuna Salad Niçoise ‘ font_container='tag:h1|text_align:center|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Yield: 6 servings' font_container='tag:h3|text_align:center' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Ingredients:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

- 1 1/2 lb. [Reser's® Tuna Salad](#) (71117.11405)
- 18 each Cherry or grape tomatoes
- 4 cups Assorted mixed greens
- 1/2 cup Red onion, thinly sliced
- 8 oz fresh Green beans, blanched, shocked, and halved
- 24 each Kalamata olives pitted
- 6 Red potatoes size “B”, cooked, cooled, and quartered
- 1/4 cup Extra Virgin Olive Oil
- 2 Tbsp Balsamic vinegar
- 1 tsp Dijon mustard
- Kosher Salt and fresh ground black pepper to taste
- 6 each Eggs, hard-cooked and peeled

Directions:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_f



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1. Whisk the oil, Dijon mustard, and vinegar together in a mixing bowl. Season with salt and pepper.
2. Add the greens and onion to the dressing and toss until coated.
3. Divide the dressed greens between 6 chilled salad plates.
4. Place one 4 oz. scoop of Reser's Tuna Salad into the middle of a plate. Arrange the vegetables around the tuna salad.
5. Cut eggs in half and garnish the salad to complete.