

RED BICYCLETTE

Salad Niçoise with Fresh Beets and Potatoes

For the dressing:

3T Red wine vinegar
1T Brown, grainy mustard
6T Extra-virgin olive oil
Salt and ground black pepper to taste

For the salad:

16 Green beans, blanched for three minutes
8 Fresh basil leaves, roughly chopped
3 Small white potatoes, boiled, peeled and quartered
12 Cherry tomatoes, cut in half
1T Capers
2 Large red beets, boiled, peeled and cut into small wedges
1 6 ounce can of oil-packed tuna, drained
2 Hard-boiled eggs (shell removed), cut lengthwise in halves
1/2 c Niçoise olives
2C Roughly chopped Romaine

Directions

In a large bowl, whisk together vinegar and mustard, then gradually add olive oil, whisking continuously, to create the vinaigrette. Slice green beans at an angle into 1-inch pieces. Add the basil, potatoes, green beans, tomatoes, capers, beets, and tuna to the bowl. Toss all ingredients gently. Divide lettuce evenly among four deep bowls. Divide tuna mixture evenly, place atop lettuce. Top each bowl with olives and hardboiled egg halves.

Serves 4

Delicious, when paired with Red Bicycleette® Chardonnay