



RECIPE FOR

SALADE NIÇOISE



30MIN | LEVEL



PREPARATION

- Steam the potatoes and green beans and let cool.
- Cut the potatoes into quarters and arrange on the plate along with the green beans.
- Slice the tomatoes and arrange on the plate.
- Hard boil the eggs then peel and cut into quarters and arrange on the plate.
- Top with the tuna and garnish with the black olives and anchovy fillets.
- Season with a vinaigrette made with the olive oil, wine vinegar, salt and pepper.



Shopping list

INGREDIENTS

200 g canned tuna
4 anchovy fillets
4 tomatoes
200 g green beans
4 eggs
4 medium potatoes
Black olives
4 Tbsp olive oil
2 Tbsp wine vinegar
Salt, Pepper

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