



This classic salad is perfect for a hearty, easy and unique salad supper!

Serves 6



Salad Nicoise

2-1/2 c. cooked green beans
4 hard boiled eggs, halved
1 cucumber, peeled, quartered and sliced
8 tomatoes, quartered
1 12-13 oz. can tuna, packed in water,
drained
1/2 c. black olives
4 radishes, thinly sliced
1 red onion, thinly sliced
1/2 c. parsley, Italian or regular, chopped
Salad greens

Dressing:

1/4 c. cider vinegar
1 Tbs. SCD legal mustard
1 tsp. honey
1/4 tsp. *each* salt and pepper
1 Tbs. finely chopped green onions
1/2 c. olive oil

Combine green beans, cucumber, radishes, onion, olives, parsley, 1/2 tsp. salt and 1/2 tsp. pepper. Pour about 1/2 of the dressing over the veggies in a bowl. Toss. Place salad greens on a platter and transfer vegetable mixture to the platter. Arrange tomatoes and eggs around edges. Flake tuna and spoon on top of vegetables. Drizzle with remaining dressing. Serve.

Dressing:

Combine vinegar, mustard, honey, salt, pepper and green onions. With an electric mixer or a whisk, slowly add oil until slightly thickened. Use as directed.