

FEBRUARY



RECIPES

2023 Counoise
PAIRED WITH
Nicoise Salad

INGREDIENTS

- 8 Baby Potatoes
- 4 Oz. Trimmed Green Beans
- 2 Tomatoes Cut into 8 – 10 Wedges
- 1/2 Romaine Lettuce, Cut Into Large Bite Size Pieces
- 3 Hard-Boiled Eggs, Peeled and Quartered
- ¾ Cup Unpitted Black Olives
- 8 – 10oz Canned Chunk Tuna in Oil , Drained and Broken Into Large Chunks

LEMON NICOISE DRESSING

- 1 1/2 Tbsp. Lemon Juice
- 4 Tbsp. Extra Virgin Olive Oil
- 1 Minced Small Garlic Clove
- 1/4 Tsp. Salt & Pinch of Pepper
- 1 Tsp. Dijon Mustard

DIRECTIONS

STEP 1:

Shake Dressing ingredients in a jar.

STEP 2:

Boil potatoes until tender. Drain and leave to fully cool. Slice into halves.

STEP 1:

Boil green beans until tender or done to your liking. Drain and refresh under cold running water to quickly cool. Drain, pat well to dry.

ASSEMBLE THE SALAD

Arrange the romaine leaves on a large, wide plate.

Scatter and layer the remaining ingredients artfully around the plate, finishing with the eggs, olives and chunks of tuna. Drizzle with dressing over and serve!

Alexandria Nicole Cellars