

## Salade Niçoise



Preparation Time:

**Under 45 mns**

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### **4 servings:**

2 vine-ripened tomatoes

1 green bell pepper

½ sweet onion

4 oz. canned tuna

2 hard-boiled eggs

Handful of string beans

2 potatoes

½ cup Provence olives

For the vinaigrette:

2 oz. white wine vinegar with herbs of Provence

Salt, pepper

4 tablespoons black olive tapenade

3-4 oz. olive oil

Wash, dry, and slice the tomatoes.

Wash, dry, and slice the green pepper.

Chop the ½ onion.

Hard boil the eggs. (12-13 mns in boiling water)

Boil or steam the string beans (approx. 5 mns)

Cut the potatoes in very thin slices and boil them for approx. 5 mns.

For the vinaigrette, combine the vinegar, salt, pepper, tapenade, and pour the olive oil in a very fine drizzle while mixing with a wire whisk.

Assemble all ingredients on a plate and drizzle with the vinaigrette.

*For more details on this recipe, please watch the video provided for your convenience.*