

# Tuna Niçoise Salad

July 9, 2019



## Ingredients

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**6–8 SERVINGS**

- $\frac{3}{4}$  cup extra-virgin olive oil
- $\frac{1}{4}$  cup fresh lemon juice
- 2 Tbsp. Dijon mustard
- 1 tsp. honey

- 1 tsp. freshly ground black pepper
- 1 tsp. kosher salt, plus more
- 6 large eggs
- 1 lb. green beans, trimmed and/or new or baby potatoes, halved if larger
- 4 cups seedless cucumbers
- 3 cups oil-packed tuna

Olives, capers, peperoncini, pickles, or other pickled-briny ingredients (for serving)

Flaky sea salt

## Preparation

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### Step 1

Whisk oil, lemon juice, mustard, honey, pepper, and 1 tsp. kosher salt in a medium bowl; set dressing aside.

### Step 2

Bring a medium pot of salted water to a boil. Carefully add eggs and cook 7 minutes. Using a slotted spoon, transfer eggs to a bowl of ice water (keep pot over high heat); chill until cold, about 5 minutes. Peel; set aside.

### Step 3

Meanwhile, add green beans and potatoes to the same pot of boiling water and cook until just tender, 2–4 minutes for green beans, 10–15 minutes for potatoes. Using a slotted spoon, transfer to bowl of ice water; let sit until cold, about 3 minutes. Transfer to paper towels; pat dry.

### Step 4

To serve, slice eggs in half and arrange on a platter with cooked and raw vegetables and tuna. Top with pickled-briny ingredient(s), sprinkle with sea salt, and drizzle some reserved dressing over. Serve with remaining dressing alongside.

### Step 5

**Do Ahead:** Dressing can be made 5 days ahead; cover and chill. Eggs can be boiled and vegetables blanched 2 days ahead; cover and chill separately.

