Classic Salade Nicóise

INGREDIENTS

3 hard boiled eggs - halved
3 cups (about 1 pound) snap green beans - trimmed and blanched
3 medium-sized potatoes - cooked and sliced
1 cup cherry tomatoes - halved
1 cup cooked or canned tuna (drained) - chilled and shredded
1 sweet red or white onion - sliced paper thin
15 to 20 black olives
1 teaspoon minced garlic
4 tablespoons olive oil
1 tablespoon vinegar
1 teaspoon Dijon-style mustard
2 tablespoons fresh chopped chervil
20 basil leaves chiffonade (stacked in groups of 4 or 5, rolled and sliced)

Prepare eggs, beans, potatoes, tomatoes, tuna and onion as noted above.

Dressing: Combine garlic, olive oil, vinegar and mustard in a jar with a secure lid and shake vigorously.

Arrange the eggs, beans, potatoes, tomatoes and onions on a platter or plates in separate clusters. Top with tuna, herbs and olives and drizzle vinaigrette over entire dish just before serving – add salt and pepper to taste.

Serves 6