



# NICOISE SALAD

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**Prep time:** 15 Minutes

**Cook time:** 5 Minutes

**Servings:** 6 People

## INGREDIENTS:

### For the Salad

**1 cup** TOMZ Cherry tomatoes, halved

**1** Long English Cucumber, thinly sliced

**1 cup** spinach

**1 lb.** small potatoes, boiled until tender

**8 oz.** green beans, blanched

**½ cup** black nicoise olives

**4** small radishes, trimmed and thinly sliced

**4** hard-boiled eggs, halved lengthwise

**1** small red onion, thinly sliced

### For Dressing

**1** clove garlic, diced

**1/4 cup** olive oil

**3 tbsp.** fresh lemon juice

Sea salt & freshly ground black pepper, to taste

## DIRECTIONS:

### To make the dressing:

Mince garlic on a cutting board and sprinkle with salt. Using a knife, scrape garlic and salt together to form a smooth paste. Transfer paste to a bowl and whisk in oil, juice and pepper; set aside.

### To make the salad:

Arrange all ingredients in separate rows on a large serving platter.

Drizzle dressing over all ingredients, season with salt and pepper. Garnish with red onions just before serving.

## CHEF'S TIP:

You can substitute nicoise olives with Kalamata olives.