# Nicoise SALAD

Be the popular cook and throw in the entire garden! With a taste and texture for every palate, this salad will 'wow' even the pickiest appetite!



# For the Salad:

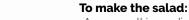
- 1 cup TOMZ Cherry tomatoes, halved
- 1 Long English Cucumber, thinly sliced
- 1 cup spinach
- 1 lb. small potatoes, boiled until tender
- · 8 oz. green beans, blanched
- ½ cup black nicoise olives
- 4 small radishes, trimmed and thinly sliced
- · 4 hard-boiled eggs, halved lengthwise
- 1 small red 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







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

·Mince garlic on a cutting board and sprinkle with salt. Using a knife, scrape garlic and salt

to a bowl and whisk in oil, juice and pepper;

together to form a smooth paste. Transfer paste

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

### **CHEF'S TIP:**

**DIRECTIONS:** To make the dressing:

set aside

You can add or substitute the nicoise olives with kalamata olives, or add grilled chicken and salmon!



ries per gram: Fat 9 • Carbohydrate 4 • Protein 4

**Nutrition Facts** 

Serving Size (295g) Servings Per Containe





