

Hot Niçoise Salad

Ingredients to serve 6

- 1½ lb tuna steaks
- 2 c San Marzano tomatoes
- 10 baby Bella peppers, sliced in half vertically
- 4 c haricots verts, trimmed
- 10 baby Yukon gold potatoes, halved
- 1 c niçoise olives, pitted
- Roughly chopped parsley, for garnish
- 4 Tbsp olive oil
- 1 Tbsp melted butter
- 2 Tbsp oregano
- 4 tsp Greek seasonings
- Fresh squeezed lemon
- Kosher salt and pepper



Directions:

Preheat oven to 400°.

In a 9"x13" rimmed baking sheet, toss tomatoes, baby Bella peppers and olives with 2 tablespoons of olive oil, salt, pepper and tablespoon of oregano.

In a separate baking pan, place potatoes with butter, 2 tablespoons of olive oil and 1 tablespoon of Greek seasoning and toss. Place vegetables and potatoes in the oven and roast for about 30 minutes, stirring occasionally. Vegetables should be tender and tomatoes beginning to burst while potatoes should be golden and crispy on edges and tender inside.

In a pot of salted boiling water, place haricots vert and boil for about 7 minutes to desired tenderness. Place in an ice bath immediately to preserve vibrant green color. Once cooled, drain and combine with roasted vegetables adjusting for seasonings. Set vegetables mixture aside, covering loosely with foil to keep warm.

Season tuna with salt, pepper and remaining oregano and greek seasoning and drizzle with a bit of olive oil to coat. Preheat grill to 375° and sear tuna for about 4 minutes each side for medium rare.

To assemble plates, place a piece of tuna on vegetables, top with a poached egg and garnish with parsley. Serve immediately.