

***Salad Niçoise***

***Seared Ahi served on a Bed of Colorful Lettuce,***

***Steamed Green Beans, Roasted Potatoes, & Hard-Boiled Eggs***

***with Mustard Vinaigrette***

By Debbie Kornberg

(Serves 4-6)

**Ingredients for Salad:**

1.5 lb. Ahi Tuna, cut into 4 steak size pieces or in pre-prepared medallions

4 Tbsp. + 2 Tbsp. [**SPICE + LEAF Avocado Toast & Egg Topper**](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)

2.5 Tbsp. [**SPICE + LEAF Galili Olive Oil**](https://www.amazon.com/stores/SPICE+%2B+LEAF/page/75E73F4E-AF81-4E75-BF6F-BC89B4F591FE?ref_=ast_bln)

Pinch of Salt

2 Shallots, sliced into rings

4 eggs, hard boiled

1 - 2 potatoes or (14 baby potatoes), cut into small quarters

1 lb. of green beans, Stem cut off and cut into 2 -inch pieces

1 Tbsp. + 1 tsp. [**SPICE + LEAF Rosemary Garlic Salt**](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)

Colorful lettuce, butter, Boston, red leaf etc.

1 cucumber, cut into half circles,

12 – 15 cherry tomatoes, cut into quarters

**Ingredients for Deb’s House Dressing**

1 garlic clove, minced

½ cup avocado oil

1.5 Tbsp. Dijon mustard

1.5 Tbsp. red wine vinegar

1 Tbsp. fresh lemon juice

Pinch of salt

Pepper to taste

**Ahi Instructions:**

1. Place Avocado Toast & Egg Topper on a plate and coat the outside of the ahi with spices on both sides so it is well rubbed in ahi. Set aside.
2. In a sauté pan, heat up 1 Tbsp. olive oil and sauté shallots for 4-6 minutes or until they turn a purple brownish color. Set aside in small bowl.
3. Wipe out sauté pan well with paper towel.
4. The next step happens fast – so read through first so fish is not overcooked.
5. Heat up sauté pan again with 1.5 Tbsp. olive oil on high temperature. Make sure pan is nice and hot. Place seasoned ahi in pan and cook just until it is seared on both sides and still red on the in the middle. (Keep that fish “still swimming” pink & raw on the inside.) Depending on the thickness of the ahi steak this can cook very fast – Approx. one to three minutes. Set aside to rest while preparing sauce.

**Hard Boiled Eggs Instructions:**

1. Using a pot, fill with water and place eggs in pot. Bring water to a boil and let eggs simmer in boiling water for about 15/20 minutes. Keep pot uncovered when boiling water.
2. Once eggs are done, place them in a bowl of ice water to cool and stop the cooking process.
3. Remove shells and cut hard boiled eggs into halves or quarters. Set aside.

**Roasted Potatoes Instructions:**

1. Pre-heat oven to 425 degrees
2. Cut potatoes into small, quartered pieces. Place in a bowl and add 1 tbsp. olive oil and Rosemary Garlic Salt.
3. Toss well and place on a baking sheet lined with parchment paper.
4. Place in oven for about 18 minutes or until crispy brown on top. (Check to make sure potato is cooked all the way through and is soft in the middle.)
5. Remove from oven and set aside.

**Green Beans Instructions:**

1. You will need a pot that can hold a steamer/colander in it. Fill pot with ¼ of the way full. Bring water to a boil.
2. Once water is boiling, place green beans in pot and cover with lid. Cook for about 5 – 6 minutes. Green beans should be al dente with a slight crunch. If you prefer your green beans more cooked, add another minute or two but not too long, otherwise they will get mushy.
3. Remove green beans from colander and place in a bowl. Drizzle 2 tsp. olive oil and sprinkle 1 tsp. of Rosemary Garlic salt. Toss well. Set aside.

**Deb’s House Dressing Instructions:**

1. Using a food processor, place garlic cloves in it and mince. Then add remaining ingredients. Blend very well for about 1 - 2 minutes. Using a fine mesh colander, pour dressing into a serving dish. This will remove any thick chunks of garlic clove and give you a vinaigrette that everyone is going to love!

**Putting Your Salad All Together:**

1. If you have not already, cut your ahi, into ½ inch slices.
2. Using a large platter, lay your lettuce on the plate. Then lay each of the ingredients into a section of the salad.

* Hard-boiled eggs, roasted potatoes, green beans, ahi tuna, cucumbers, & tomatoes.
* Serve salad dressing on side.
* YUM! Enjoy!!