

 4 servings

Ingredients

- 8 ounces albacore tuna
- 8 oz. small **yellow** or **red potatoes**
- 5 oz. fresh **green beans**
- 4 eggs
- 1 cup **cherry tomatoes**, halved
- 2 medium heads of **lettuce**, torn into bite-sized pieces
- 1/2 cup **Niçoise** or **Kalamata olives**, pitted and halved

For the Fresh Herb Vinaigrette

- 2 garlic cloves, crushed and peeled
- 3-4 anchovy fillets, to taste
- 1 tbsp Dijon mustard
- 2 tbsps. red wine vinegar
- 1 tbsp freshly squeezed lemon juice, plus more as desired
- 1/3 cup extra-virgin olive oil, plus more as needed
- kosher salt & freshly ground black pepper

Optional

- 4 **artichoke hearts**, drained and halved
- 1 cup **radishes**, thinly sliced

Notes

- Alternatively, use 2 cans of tuna in olive oil, drained and subbing some of the oil in the dressing for the drained tuna oil.

Instructions

1. Remove albacore from the refrigerator 20 minutes before making salad.
2. Make the vinaigrette: Place the crushed garlic cloves on a cutting board, sprinkle with a pinch of kosher salt, and give the garlic a light chop. Then, use the flat side of your knife, going back and forth over the garlic, to crush the mixture and work the garlic into the salt to make a paste. Add the anchovies, lightly chop, and follow the same method to work it into the garlic paste. Alternatively, use a mortar and pestle. Place the garlic anchovy paste in a sealable jar with the remaining ingredients, adding a pinch each of salt and black pepper. Seal the jar and shake to combine. Taste and adjust seasonings, adding more salt, pepper, or lemon juice as desired. Set aside – can be stored in the fridge for up to a week.
3. Put the potatoes in a medium saucepan; cover with cold water and bring to a simmer over medium-high heat. Cook until fork-tender, about 10-15 minutes. Remove the potatoes from water, reserving the water and saucepan aside for later, and allow potatoes to cool slightly before cutting them into halves or quarters. Immediately dress with 1/4 cup of the vinaigrette.
4. Meanwhile, bring a small saucepan of water to a boil and gently add the eggs using a spoon. Let it continue to boil for six minutes for soft-boiled eggs or 10 minutes for hard-boiled.
5. Remove the eggs from the pot and place them in the ice water bath or run under cold water until they are cool enough to handle and peel.



Instructions

6. Bring the reserved water back to a boil and generously salt. Add the green beans to the boiling water; cook until crisp-tender and bright green, 2-4 minutes. Drain and immediately plunge into an ice water-bath to cool. Drain and pat dry.
7. If using albacore, pat it dry and sprinkle liberally with kosher salt and fresh ground black pepper on both sides.
8. Heat the neutral oil in a medium skillet over medium high heat. Add the albacore and cook 1 to 2 minutes per side, until lightly browned on the outside but still rare on the inside. The fish will continue cooking while resting. The internal temperature for a medium-rare albacore steak should read 130 °F/54 °C at the thickest point.
9. Set the albacore aside on a chopping board to rest.
10. Toss the tomatoes in a small bowl with salt and pepper to taste. Halve or quarter the boiled eggs.
11. Toss the greens with a few tablespoons of the vinaigrette until lightly coated and place on a serving platter.
12. Slice the rested albacore against the grain into 1/4-inch slices.
13. Arrange potatoes, white beans, green beans, tomatoes, and eggs over the greens. Top with sliced tuna. Add optional artichoke hearts and/or radishes. Pour any left-over juices from the tomatoes into the dressing and mix. Drizzle more dressing, as much as desired, over top and finish with the olives.

