

SALADE NIÇOISE

4 servings

This is a fun way to eat grilled tuna—the French way. The arugula (greens) takes me right back to many places on the Mediterranean. Serve this on a warm summer night or by the fire in the winter.

2 eggs
4 medium Yukon Gold or red potatoes
1 cup fresh green beans, trimmed
1 pound tuna steak
Coarse salt
Freshly ground black pepper
1½ cups baby arugula

3 cups mixed baby greens
½ cup pitted black olives
1 cup grape tomatoes

DRESSING:

¼ cup olive oil
Juice of ½ small lemon
¼ teaspoon coarse salt
Freshly ground black pepper

1. Begin heating the grill to medium, if using (see step 4).
2. Place the eggs in a small saucepan and cover with cold water. Bring to boiling over high heat. Decrease the heat to the lowest setting, cover, and cook 15 minutes. Immediately run cold water over the eggs to stop the cooking; add ice cubes to the water to cool the eggs quickly. Crack the egg shells and slide them off. Quarter the eggs and set aside.
3. Peel and quarter the potatoes. Steam or boil them until tender, 15 to 20 minutes. Steam the beans until crisp-tender, about 10 minutes. Stir the beans after the first 5 minutes.
4. Season the tuna with coarse salt and freshly ground black pepper. Cook by grilling (on aluminum foil sprayed with cooking spray), broiling, or pan-searing in 1 tablespoon olive oil over medium-high heat. Cook just a few

minutes per side or until the tuna begins to flake with a fork. Tuna is best served rare or medium rare.

5. To make the dressing, combine the oil, lemon juice, salt, and pepper to taste. Set aside.
6. Rinse the arugula. Pat dry with paper towels and tear into bite-size pieces. Mix with the baby greens and arrange on a large platter. Place the warm tuna on the greens. Pile the potatoes, eggs, beans, olives, and tomatoes on top. Let things fall as they will. Drizzle the dressing over the top. Serve immediately.

Serve with **Garlic Bread** (p. 227) with fresh or dried basil sprinkled over the cheese.

