



# LAKEWOOD

## VINEYARDS

### Tuna Niçoise Salad

Serves 6-8

¾ cup extra-virgin olive oil

¼ cup fresh lemon juice

2 Tbsp Dijon mustard

1 tsp honey

1 tsp ground pepper

1 tsp salt

6 large eggs – hard boiled & peeled

1 lb green beans – blanched and chilled

4 cups seedless cucumber sliced

3 cups tuna packed in oil - drained

Olives, capers pickles or other briny ingredients for serving

Dressing: Whisk the following together in a bowl and set aside – oil, lemon juice, mustard, honey, pepper, and salt.

To serve: Slice eggs in half and arrange on a platter with vegetables and then tuna. Top with pickles or capers (or other briny ingredients). Drizzle some of the dressing over the salad and serve the rest alongside.

Hint: Add arugula or other leafy greens if you prefer..

Enjoy with Lakewood Vineyards Pinot Noir Dry Rose.