

# GUASTELLO'S VILLAGE MARKET

## Salade Nicoise

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### Ingredients:

#### FOR THE DRESSING:

1 clove garlic  
Kosher salt, to taste  
⅓ cup olive oil  
2 tbsp. fresh lemon juice  
1 tbsp. Dijon mustard  
1 shallot, minced  
Freshly ground black pepper, to taste

#### FOR THE SALAD:

1 lb. small new potatoes, boiled until tender  
8 oz. fresh green beans, blanched  
12 oz. cherry tomatoes, halved  
⅓ cup black Niçoise olives  
8 small radishes, trimmed and thinly sliced  
8 salt-packed anchovies, rinsed and drained (optional)  
4 hard-boiled eggs, halved lengthwise  
3 (4-oz.) cans high-quality Italian oil-packed tuna, drained  
1 small cucumber, thinly sliced  
⅓ cup loosely packed basil leaves, to garnish  
¼ cup thinly sliced scallions, to garnish

### Directions:

1. Make the dressing: Mince garlic on a cutting board and sprinkle heavily with salt; using a knife, scrape garlic and salt together to form a smooth paste. Transfer paste to a bowl and whisk in oil, juice, mustard, shallot, and salt and pepper; set aside.
2. Make the salad: Arrange all ingredients in separate rows on a large serving platter or individual plates; drizzle dressing over all ingredients, season with salt and pepper, and garnish with basil and scallions just before serving.

~ Credit: Adapted from: [saveur.com](http://saveur.com)