Nicoise Salad

Vinaigrette

3 Tablespoons olive oil

2 Tablespoons lemon juice

1 shallot, minced

1 teaspoon fresh thyme, minced

1 teaspoon Dijon mustard

1 teaspoon anchovy paste

1/4 teaspoon salt

1/8 teaspoon pepper

Salad

1/2 cup grape tomatoes, halved

1/4 teaspoon sugar

1/8 teaspoon salt

12 ounces small red potatoes

6 ounces green beans

3 Tablespoons olive oil

3 eggs

7 ounce pouch oil packed tuna, drained

2 Tablespoons Nicoise olives

Whisk together vinaigrette ingredients.

Stir together tomatoes, sugar and salt.

Bring saucepan of water to a boil.

Add potatoes and 3 T. salt.  Cook 12-15 minutes.

Use tongs to transfer potatoes to a board.

Return water to a boil.  Add green beans and cook 4-5 minutes.

Transfer beans to an ice bath to cool.

Flatten potatoes to 1/2" thickness.

Heat oil in skillet.

Add potatoes and cook 2-3 minutes until browned.

Return water to a boil.  Add eggs.

Turn off heat.  Cover and cook 8 minutes.

Season potatoes with salt and pepper.

Drain green beans on paper towels.

Divide tomatoes, tuna and beans between 2 plates.

Transfer eggs to cold water to chill.

Peel and cut in half.   Place 3 halves on each plate.

Divide potatoes between plates.

Drizzle each with 2 T. vinaigrette.

Sprinkle with olives.