Salade Niçoise

**Ingredients**

* 1 head romaine lettuce, cut into bite-size pieces
* 4 eggs, hard-boiled
* Two 5-ounce cans good quality light tuna in oil, drained
* 2 green onions, chopped
* 1 tomato, seeded and chopped
* 1/2 pound green beans, blanched
* 2 large red potatoes, cubed and boiled
* Kosher salt and freshly ground black pepper

**Ingredients for Lemon-olive vinaigrette**

* 1 teaspoon Dijon mustard
* 1/2 lemon, juiced
* 1/2 teaspoon vinegar (recommended: white wine vinegar)
* 1/4 cup olive oil
* 1 tablespoon chopped fresh thyme
* 1/2 cup briny olives from salad bar, chopped

Kosher salt and freshly ground black pepper

**Method**

Salade Nicoise

1. On a large platter, place the romaine lettuce and top decoratively with the rest of the ingredients.
2. Season with salt and pepper
3. Drizzle with Lemon-Olive Vinaigrette and serve.

Lemon-olive vinaigrette

1. In a small bowl, whisk together the mustard, lemon juice, and vinegar.
2. Drizzle in the olive oil and whisk to create an emulsion.
3. Add the thyme, olives, and salt and pepper, to taste.
4. Let sit at least 10 minutes to marry the flavors.

