

Niçoise-style Sardine salad



2 people

15 min preparation time

10 min cooking time

All ingredients

- 2 tins** la belle-iloise Flavours of the Garrigue flaked Tuna
- 1** small onion
- 1** egg
- 2** tomatoes or one large beefsteak tomato
- 150 g** green beans
- 8** black olives
- 2 tablespoons** wine vinegar
- 2 tablespoons** olive oil
- 1 small teaspoon** mustard
- A few** lettuce leaves
- A few** basil leaves

Steps

- 1- Hard-boil the egg and cook the beans al dente
- 2- Wash the salad leaves and put them in the bottom of a salad bowl
- 3- Place cooled beans on top, the tomatoes cut into slices and the thinly sliced onion
- 4- Drain the tuna, keeping the sauce for the vinaigrette. Mix the vinegar, mustard and oil into the sauce, and then a little chopped basil. Spread over the salad
- 5- Place the tuna on top and the egg cut into quarters, decorate with the olives and basil leaves