



Tuna Niçoise

Serves 16

12 large Eggs
6 cups small Red Potatoes, quartered
4 cups Haricots Verts, trimmed
1 66.5 oz can of **AMBROSIA** Albacore Tuna
2 teaspoons kosher salt, divided
1 ½ teaspoons freshly Ground Black Pepper
½ cup **AMBROSIA** Extra-Virgin Olive Oil
¾ cup Red Wine Vinegar
1/4 cup **Esprit De France** Dijon Mustard
2 1/2 cups grape tomatoes, halved
1 cup pitted and quartered **AMBROSIA**
Kalamata Olives
¼ cup of **AMBROSIA** Non-Pareil Capers



Preparation

Place eggs in a large saucepan. Cover with water to 1 inch above eggs. Bring just to a boil. Remove from heat; cover and let stand 15 minutes. Drain; cool in ice water 5 minutes.

Peel eggs and cut each egg into 4 slices.

Place potatoes in pan and cover with water. Bring to a boil. Reduce heat to simmer 11 minutes. Add beans, and cook 3 minutes. Drain and then proceed to plunge beans into ice water for 1 minute. Drain well.

Season tuna with salt and pepper. Combine remaining salt, oil, vinegar, and mustard in a small bowl, stirring with a whisk. Add tomatoes and olives; toss.

Divide potatoes, eggs, beans, and tuna among 16 plates and top with tomato mixture.