

# Tuna Nicoise

Station	Salads
Timing	5 Minutes
Plate	Large Square



Ingredients			Ingredients		
Qty	Unit	Ingredient	Qty	Unit	Ingredient
1	ptn	Oceanwise Ahi Tuna (4 oz) Seared	1	ea	Free Range Egg, Halved
4	ea	Organic New Potatoes, Blanched	0.5	oz	Red Onion, Shaved
2	oz	Organic French Beans, Blanched	Pinch		Cilantro Chiffonade, Pinch
4	pcs	Golden Beets, Blanched & Wedged	Pinch		Morton's Kosher Salt
4	ea	Heir-loom Tomatoes, Sliced and Halved	Pinch		Fresh Ground Pepper
7	ea	Kalamata Olives, Pitted	10	ml	Extra Virgin Olive Oil
60	ml	Nicoise Dressing			

## Method

- 1 Place the sliced tomatoes on the plate in a spiral as a base for the salad.
- 2 Add the Nicoise Dressing to the potatoes, vegetables and olives and coat evenly.
- 3 Arrange product as shown above.
- 4 Place the seared and sliced tuna on top presenting in a spiral.
- 5 Garnish the tuna with the chiffonade red onion and cilantro.
- 6 Halve the egg and place on opposite sides of the salad.
- 7 Season the egg and salad with salt and pepper.
- 8 Drizzle the olive oil around the salad and once over top.
- 9 Serve immediately.