

## NOCRUMBSLEFT CLASSIC NIÇOISE SALAD

### For the dressing:

1 large egg  
¾ cup light olive oil  
3 tablespoons finely chopped chives  
3 tablespoons fresh lemon juice  
2 tablespoons minced shallots  
1 tablespoon apple cider vinegar  
2 garlic cloves, pressed  
1 anchovy  
1 teaspoon hot sauce  
1/2 teaspoon lemon zest  
1/2 teaspoon kosher salt

### For the salad:

2 tablespoons kosher salt, plus more for seasoning  
8 ounces green beans  
1 pound baby potatoes  
4 large eggs  
4 ounces baby romaine lettuce  
Marinated Red Onions  
2 (4.5-ounce) cans high quality tuna, we prefer packed in olive oil  
1 cup cherry tomatoes or whatever is in season, sliced in half  
4 Persian cucumbers, sliced  
1/2 cup radishes, sliced in half or quarters  
Freshly ground black pepper  
Chives, to garnish

### Make the dressing:

In a wide mouth mason jar, using an immersion blender to blend, place the egg and slowly add the light olive oil until it emulsifies and thickens. Add the rest of the ingredients and blend until thoroughly combined. Cover and refrigerate to allow the dressing to thicken while you make the salad.

### Make the Salad:

Prepare two medium bowls of iced water. Set aside.

Bring water to a boil in a large pot. Add 2 tablespoons of kosher salt.

Add the green beans and cook for about 5 minutes or until tender. Using a slotted spoon or tongs (as you need to use the boiling water for the potatoes and eggs next), transfer the beans to one of the iced water bowls to stop the cooking. Let them sit for about 5 minutes, then remove the beans and dry them with a kitchen towel. Set aside.

In the same boiling water, add the baby potatoes to the boiling water and boil until fully cooked, for 12 to 15 minutes. Using a slotted spoon, transfer the potatoes from the water to a baking sheet to cool.

In the same boiling water, add the eggs and boil for 7 1/2 to 8 minutes. Using a slotted spoon, transfer the eggs from the boiling water to the remaining bowl of iced water. Allow them to cool for 30 seconds, then peel them and immediately cut each egg in half.

Using a spoon, gently smash the potatoes.

Arrange the greens on a large platter. Season the lettuce with salt and drizzle it with oil from the Marinated Red Onions. Arrange the tuna, green beans, the potatoes, tomatoes, cucumber, radishes and jammy eggs on top of the greens. Add more marinated red onion oil, salt and pepper. Top off with Marinated Red Onions, drizzle the dressing over the top and garnish with lots of chopped chives! Serve extra dressing on the side. Enjoy.