

## Artisan™ Lettuce Nicoise Salad, 4 servings

### Ingredients:

2 Heads Artisan Petite Oak Lettuce  
4 tuna steaks, cut 1" thick (6oz each)  
4 oz. French green beans, cooked and cooled  
2 Tbsp. Vegetable oil  
8 oz. fingerling potatoes, cooked, cooled, sliced  
2 hard cooked eggs, chopped

### Whole Grain Mustard Vinaigrette:

3 Tbsp. white wine vinegar  
2 Tbsp. coarse grain Dijon mustard  
2 tsp. honey  
1 1/2 tsp. minced shallot  
1 1/2 tsp. fresh lemon juice  
1/4 tsp. salt  
1/2 cup olive oil

### Directions:

#### Salad Preparation:

Heat oil in large skillet over medium-high heat. Sprinkle tuna with salt and pepper; place in skillet. Cook to desired doneness, about 4 to 6 minutes, turning once. Cut core end of lettuce to release leaves; cut leaves crosswise in half or thirds. Rinse; drain well. Combine lettuce potatoes, eggs and beans in large bowl. Add 1/4 cup vinaigrette to salad before serving; toss. Place tuna on top. Drizzle with additional vinaigrette.



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**Dressing Preparation:** Combine vinegar, mustard, honey, shallot, lemon juice and salt in bowl. Gradually whisk in oil until blended. Season with pepper.