

## Kate's Nicoise Salad

Recipe by Kate McMillen of Laurretta Jean's  
Serves 4 | 1 hour (plus beet roasting time)

Perfect for the warmer months, when turning on the oven feels nearly impossible, the Nicoise Salad is one we keep on regular rotation during summer at Wellspent HQ. There is some cooking involved, but it's really just boiling eggs and potatoes (and roasting beets). We like to do all the hot prep in the morning; the house is still cool, and dinner comes together rather quickly at the end of day.

**¼ cup Katz sparkling wine vinegar**

**1 shallot, finely chopped**

**1 clove garlic, microplaned**

**1 tablespoon dijon mustard**

**1 teaspoon dried thyme or 2 teaspoons fresh thyme, finely chopped**

**½ teaspoon salt**

**¼ teaspoon pepper, ground**

**⅔ - ¾ cup Madre Terra olive oil**

**2 heads butter lettuce**

**1 lb yukon gold potatoes**

**8 oz green beans, blanched**

**4 golden beets, roasted\* and cut into wedges**

**2 cans of Lummi Island albacore**

**4 eggs, hard boiled and quartered**

**A scattering of olives**

**Step 1** To make the dressing, whisk together ¼ cup vinegar, shallot, garlic, mustard, thyme, ½ teaspoon salt and ¼ teaspoon pepper. In a slow and steady stream add ⅔ - ¾ cup olive oil to emulsify.

**Step 2** Wash and dry the lettuce then return to the fridge to chill.

**Step 3** Cut potatoes into large-ish chunks (unless you're lucky enough to have little round potatoes that are small enough that you can leave them whole). Boil the potatoes for about 5 minutes, until they are pierce-able with a fork, but not falling apart. Using your spider strainer, transfer all the potatoes to a bowl and toss immediately with several spoonfuls of the dressing.

**Step 4** Pull out the lettuce from the refrigerator and toss it in the remaining dressing and lay it on a large platter.

**Step 5** Arrange a few sets of potatoes, lay green beans next to the potatoes, next the golden beets.

**Step 6** Fluff the tuna a bit with a fork and add it to the top of the salad.

**Step 7** Tuck in the egg wedges where they fit and scatter olives on top. When you're done making this you almost don't even see the lettuce! Enjoy!

\*Trim the ends off the beets drizzle with olive oil and seal them in a foil packet. Roast at 400F for an hour or as much as two hours, until fork tender. Peel when cooled and cut into wedges (this passive cooking project can be done ahead of time, either during meal prep the night before, or in the morning when the house is still cool).