TUNA NICOISE SALAD





Makes 12 serves

Ingredients:

- 600g green beans, blanched and sliced lengthways
- 2 x 425g tin tuna
- 12 x chat potatoes, cut in quarters
- 1 x punnet cherry tomatoes, halved
- 250mL Caesar dressing (made with unsaturated oil such as sunflower oil)
- ½ bunch parsley, chopped
- 24 black olives, halved
- 12 x eggs, boiled and cut in quarters

Method:

- 1. Place beans, tuna, potatoes and cherry potatoes in a bowl and mix together.
- **2.** Fold in the Caesar dressing and parsley.
- **3.** Divide the bean mix into serving containers and sprinkle the olives evenly over the top.
- **4.** Place four quarters of egg on each salad.

Nutrition information:

	Per serve (293g)	Per 100g
Energy (kJ)	1290	440
Protein (g)	25.5	8.7
Fat – total (g)	16.3	5.6
Saturated (g)	2.8	0.94
Carbohydrates – total (g)	13.3	4.6
Sugar (g)	3.1	1.1
Sodium (mg)	492	168
Fibre (g)	3.5	1.2