



Messy Salade Niçoise

I like nothing more than Salade Niçoise— so pretty. But when you're really hungry, it can feel a little stand-offish, with its composed demeanor. I've always wanted to muss this salad's hair and loosen its tie. Doing so fixed one tiny problem I've always had with the dish, which is that it always seems to need more dressing, and more tuna, and you spend so much time cutting up beans and potatoes. Why not cut it all into bite-size pieces, toss it with dressing, and pack it for a car trip or work lunch? No reason at all, really. (You can make this salad with more beans or more potatoes—but this is the ratio I liked.)

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- 2 medium-size waxy potatoes (I used Yukon gold), boiled whole until tender, cooled, then peeled and cubed (about 1½ cups)
- 2 5-ounce cans good oil-packed tuna, thoroughly drained in a fine mesh colander, broken apart but not flaked
- ½ cup pitted Niçoise or Kalamata olives, very roughly chopped
- 2 tablespoons capers (more if you love capers)
- 4 to 6 ounces thin green beans (or haricots verts), blanched (until just bright green), cut into 1 inch pieces (you want a heaping cup)
- ¼ cup finely chopped red onion
- 1 cup small cherry or grape tomatoes, sliced in half
- 4 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 2 teaspoons lemon juice
- Zest of ½ lemon
- Salt and pepper
- 2 hard-cooked eggs, peeled and split in half lengthwise, for serving

1 In a large bowl, combine the potatoes, tuna, olives, capers, green beans, red onion, and tomatoes and toss very gently to combine.

2 In a jar with a tight-fitting lid, combine the olive oil, vinegar, lemon juice and zest, and shake well; season with salt and pepper.

3 Drizzle about ⅔ of the dressing over the salad and toss gently. Taste for more dressing, salt and pepper; adjust. Let sit for at least 30 minutes before serving, garnished with sliced hard-cooked eggs.