

# French Tuna Salad

**Serves 8**

*Simple lunch for a group*



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## Ingredients

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### Salad:

- 20 green beans
- 4 medium potatoes cut to serving size
- 4 eggs
- ½ Iceberg lettuce broken into small pieces
- 3 tomatoes diced
- 1 red onion sliced
- 6 radishes cut into quarters
- Small bunch fresh basil torn up
- Small bunch parsley chopped
- 2 tins of tuna in olive oil
- 16 olives (optional)

### Dressing:

- 1 Tbsp mustard
- 4 Tbsp lemon juice
- 8 Tbsp oil from the tined tuna

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## Method

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1. Cut the beans to an average size then blanch by submerging them in boiling water for 1 minute, then drain and place them in cold water to cool.
2. When the beans are cold (approx. 2 minutes), drain well and place the beans in a good size bowl for tossing the salad.
3. Cook the potatoes by boiling, then drain and let cool a little before placing in the bowl with the beans.
4. Place the eggs into boiling water for 3 minutes, then drain and place in cold water before peeling.
5. Place all the other salad ingredients in the bowl for tossing.
6. Place all the dressing ingredients in a small jar and shake well.
7. Just before serving bring the salad ingredients together with the dressing then toss until just mixed.
8. If not serving immediately, keep the salad and dressing separate. Cover and chill until ready to serve.