

# Salad Nicoise with Grilled Tuna Steak

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*The addition of a freshly grilled tuna steak makes all the difference in this classic style salad. Makes 4 large salads or 8 side salads.*

## Ingredients:

2 4-ounce tuna steaks  
olive oil, as needed  
salt and pepper, as needed  
2 teaspoons lemon pepper  
1/4 cup dijon mustard vinaigrette, or more if needed  
1 cup cherry tomatoes, cut in half  
1/4 cup chopped parsley  
2 heads boston butterhead lettuce  
2 cups green beans, trimmed and cooked  
8 small yellow potatoes, cooked until tender  
8 anchovy fillets  
1/4 cup capers, drained  
1/2 cup nicoise olive, sliced  
4 hard boiled eggs, sliced  
1 cup cherry tomatoes, cut in half

## Directions:

1. Heat an indoor grill until very hot. Meanwhile rub the tuna steaks with olive oil, salt, pepper, and lemon pepper.
2. Grill the tuna until cooked as desired, for medium cook 2 minutes on each side.
3. Toss all of the other ingredients separately with 1 teaspoon of dressing each.
4. Arrange the lettuce on the bottom of the plate and layer all of the other ingredients decoratively around the plate.
5. Drizzle with more dressings if desired.

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