

Classic Salad Nicoise with Albacore Tuna

Servings: 25

INGREDIENTS

- 66 oz Rykoff Sexton[®] Pole and Line Caught Albacore Tuna
- 3 lb Cross Valley Farms[®] Harvest Blend Salad Mix
- 16 oz Rykoff Sexton[®] Nicoise Olives, pitted
- 6 oz Cross Valley Farms[®] Red Onions
- 1 lb Cross Valley Farms[®] French-Cut Green Beans
- 1 lb (8 each) Glenview Farms[®] Hard-Boiled Eggs
- 6 oz Rykoff Sexton[®] Capers
- 13 oz Rykoff Sexton[®] Anchovies
- 1 lb Cross Valley Farms[®] Fresh Roma (Plum) Tomatoes
- 1 qt. Monarch[®] Italian Vinaigrette

PREPARATION

1. Blanch green beans. Cut remaining ingredients 1/2 inch.
2. Drain capers and anchovies; cut hard-boiled eggs in wedges.
3. Toss Harvest Blend Salad Mix with Monarch 3/4 qt. Italian vinaigrette and plate salad.
4. Arrange all ingredients on top of salad and serve immediately. Drizzle remaining vinaigrette over top.

