**Ingredients**

* 1/2 clove garlic clove, minced
* 1 teaspoon tarragon vinegar
* 1/2 teaspoon Dijon mustard
* 1/4 cup mild olive oil, or half olive oil and half peanut oil
* Lemon juice, to taste if needed
* Salt and pepper
* About 10 leaves from a head of bib lettuce
* About 6 fresh basil leaves, shredded
* 6 cherry tomatoes, halved
* 6 baby red potatoes, boiled until tender, and sliced
* 4 ounces green beans, blanched in salted water, refreshed, and drained
* 3 baby artichoke hearts, cooked and quartered
* 1 very small purple onion, sliced very finely and separated into rings
* 1 handful A handful of Niçoise olives
* 2 hard-boiled eggs, quartered
* 3 or 4 anchovies
* Fleur de sel and freshly ground pepper

**Directions**

1. For the dressing: whisk together the garlic, vinegar, and mustard. Whisk in the oil, adding it in a thin stream. Taste, and add some lemon if the dressing isn’t sharp enough. Season with salt and pepper. Set aside.
2. To serve: toss the lettuce leaves with a very little bit of the vinaigrette and the shredded basil, and arrange on a platter. Toss the tomatoes, potato slices, green beans and artichoke hearts separately in a bit of vinaigrette, and arrange on the platter. Scatter over the onion and olives. Arrange the eggs on top. Season with salt and pepper, and eat.

**Salad Nicoise**

**Ingredients**

* 14 mini new potatoes , quartered (about 1 lb/500 g)7 14mini [new potato](http://www.canadianliving.com/glossary/new_potato.php) potatoes, quartered (about 1 lb/500 g)
* 2 cups green beans , trimmed60 mL 2 cups (500 mL) [green bean](http://www.canadianliving.com/glossary/green_bean.php)[green](http://www.canadianliving.com/glossary/green.php) [beans](http://www.canadianliving.com/glossary/bean.php)
* 3 tbsp extra-virgin olive oil  3 tbsp25 mL (45 mL) [olive](http://www.canadianliving.com/glossary/olive.php) [oil](http://www.canadianliving.com/glossary/oil.php)
* 3 tbsp lemon juice  3 tbsp15 mL white wine vinegar (45 mL)or lemon juice
* 1 tsp Dijon mustard  1 tsp2 mL (5 mL) [Dijon mustard](http://www.canadianliving.com/glossary/dijon_mustard.php)
* 1/2 tsp dried basil  1/2 tsp1 mL (2 mL) fine herbs
* 1/2 tsp salt  1/2 tsp1 mL (2 mL) [salt](http://www.canadianliving.com/glossary/salt.php)
* 1/4 tsp pepper  1/4 tsp0.5 mL (1 mL) [pepper](http://www.canadianliving.com/glossary/pepper.php)
* 2 cups baby spinach leaves  2 250 mL  cups (500 mL) baby [spinach](http://www.canadianliving.com/glossary/spinach.php) [leaf](http://www.canadianliving.com/glossary/leaf.php)baby [spinach](http://www.canadianliving.com/glossary/spinach.php) leaves
* 1 cup grape tomatoes , halved 1 cup60 mL (250 mL) [grape tomato](http://www.canadianliving.com/glossary/grape_tomato.php)[grape](http://www.canadianliving.com/glossary/grape.php) tomatoes, halved
* 1/4 cup oil-cured black olives , halved and pitted 1/4 cup30 mL (60 mL) oil-cured [black olive](http://www.canadianliving.com/glossary/black_olive.php)black [olives](http://www.canadianliving.com/glossary/olive.php), (nicoise) halved and pitted
* half sweet red pepper , diced1 mini half[pepper](http://www.canadianliving.com/glossary/pepper.php), diced
* 4 hard-cooked eggs , sliced2 4hard-cooked [eggeggs](http://www.canadianliving.com/glossary/egg.php)
* 6060 mL artichoke hearts
* ¼ can tuna
* 1

¼

**Preparation**

1. In large pot of boiling salted water, cover and cook potatoes until almost tender, about 14 minutes. Add green beans; for 1 more minute. Drain.
2. At the same time, place eggs in a pot of cold water. Bring to a boil, turn heat to 2 and cook for 12 minutes. Plunge in cold water, let cool. Peel.
3. Meanwhile, in a small bowl, whisk together olive oil, lemon juice, mustard, herb mix, salt and pepper.
4. Arrange spinach on a platter, top with potatoes green beans, grape tomatoes, black olives, tuna and red pepper,
5. Slice egg and use as a garnish, drizzle with dressing.