



Salade Niçoise by Paul Masmejean

Ingredients

- White mushrooms (raw, cleaned and cut)
- Tuna (can is fine, but fillets are better)
- Feta cheese
- Cucumber (your preference here)
- 3 Eggs (6.5 minutes boiled)
- Black olives
- Olive oil
- Dijon mustard
- Red wine vinegar
- Soy sauce
- Lemon juice
- Salt

Instructions

1. Whisk olive oil, lemon juice, red wine vinegar, Dijon mustard, and a drop of soy sauce together in a small bowl to create your vinaigrette. Season to taste with salt and pepper.
2. Boil 3 eggs for 6.5 minutes.
3. Place your mushrooms, cucumber, feta cheese, and black olives in a bowl and mix together.
4. Add the tuna and eggs to the mix, then drizzle your vinaigrette on top. Enjoy!