



## 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!