

Ahi Tuna Nicoise Salad



Serves 2 ppl

Ingredients

¼ cup Olive Oil

2 tbsp. apple cider vinegar

1 tsp. Dijon Mustard

1 tsp. minced garlic

½ tsp. Chesapeake Smokehouse Smoked Salt

½ tsp. fresh ground black pepper

1 lb Ahi Tuna Loin

4 cups mix salad greens

1 cup steamed and trimmed baby green beans

1 cup small fingerling potatoes

1 cup cherry tomatoes

2 hard-boiled eggs

½ cup halved olives

Directions

1. Whisk together $\frac{1}{4}$ cup olive oil, vinegar, Dijon Mustard, minced garlic, half teaspoon smoked salt, half teaspoon ground black pepper. Set dressing aside.
2. Make the hard-boiled eggs. Boil green beans for 2-3 minutes and rinse with cold water. Microwave potatoes for 5 minutes and rinse with cold water.
3. Pat dry tuna, season very lightly with olive oil and salt and pepper. Place remainder of oil in cast iron or nonstick skillet over medium high heat. Sear tuna on all sides for 1 minute (rare middle) or cook on each side equally until desired doneness.
4. Toss the salad, beans, tomatoes, potatoes and olives in the salad dressing, slice the tuna into $\frac{1}{4}$ inch pieces, and place on top of the arranged salad, vegetables and hard-boiled eggs.