

Sparkle Kitchen

Summer Salad

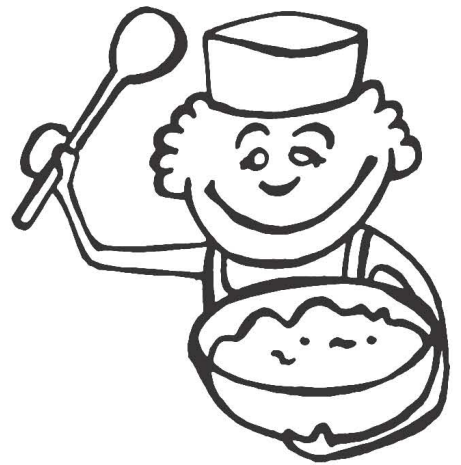
Ingredients

salad greens
canned tuna
hard-boiled eggs, cut into quarters
tomatoes, cut into quarters
mini-pickles
olives
boiled red potatoes
and a lovely lemon vinaigrette

For the lemon vinaigrette

1/2 cup fresh squeezed lemon juice
3/4 cup extra-virgin olive oil
1 tablespoon minced fresh thyme leaves
2 tablespoons minced fresh basil leaves
2 teaspoons minced fresh oregano leaves
1 teaspoon Dijon mustard
1/2 teaspoon salt

Whisk all ingredients together until they are well mixed into an emulsion.



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For the potatoes:

Bring 4 quarts of water to a boil, stirring in 1 tablespoon salt. Add 1 1/2 pounds of potatoes. Cook until they are tender (and easily pierced with a fork) — 5 to 8 minutes for small potatoes, and longer for larger ones. Transfer potatoes to a bowl and toss with 1/4 cup vinaigrette.

If your garden is bursting with green beans, you can blanch and marinate those too. Just place trimmed green beans in boiling, salted water for several minutes until they are bright green, then drain and toss with the lemon vinaigrette.

Top a bowl of salad greens with the potatoes and the remaining ingredients and then top with more vinegarettte if needed.

This is how Martin and Sylvia enjoy it — and they particularly like the little pickles and olives!

Enjoy!