



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Tuna Nicoise Tartine –

Serves 2

5 ounces canned tuna, drained

2 1/2 tablespoons mayonnaise

2 teaspoons chopped, fresh parsley

1/4 teaspoon ground black pepper

2 slices pain de campagne or sourdough bread

1 tablespoon lemon aioli (lemon-garlic mayonnaise), or combine the two mayonnaise amounts and add a squeeze of lemon juice and about ¼ tsp. minced fresh garlic.

1 cup loosely packed butterhead lettuce leaves

1/3 cup Nicoise olives

2 hardboiled eggs, sliced crosswise

1/2 teaspoon chopped, fresh chives

Toss together the tuna, mayonnaise, parsley, and black pepper; set it aside.

Drizzle half the lemon aioli on each slice of bread. Layer the aioli-seasoned surfaces of each slice of bread with half of the butter head lettuce, prepared tuna salad, Nicoise olives, and hardboiled eggs.

Sprinkle the tartines with the chopped chives and serve.

Cook's Note: Use a good quality Italian tuna packed in olive oil, such as Genoa.

Credit: Rebecca Franklin