

Herbed Potato, Green Bean, and Tuna Salad

Adapted from Cooking Light (September 2013)

Recipe type: main dish

Serves: 2

Time: 20 minutes



Ingredients

- 6 ounces baby potatoes
- 6 ounces green beans
- 1/4 cup fresh lemon juice
- 2 1/2 tablespoons minced fresh flat-leaf parsley
- 1 tablespoon fresh thyme leaves
- 2 tablespoons minced green onions
- 2 tablespoons unsalted chicken stock or water
- 1 1/2 teaspoons minced fresh rosemary
- 4 teaspoons olive oil
- 1 teaspoon Dijon mustard
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 4 olives, pitted and chopped
- 1 (4.5-ounce) can tuna, drained and chunked

Directions

1. Place potatoes in a medium saucepan; cover with water. Bring to a boil; cook 7 minutes or until almost tender. Add beans; cook 3 minutes or until tender. Drain and rinse with cold water. Drain and place in a medium bowl
2. Combine juice and next 10 ingredients (through olives), stirring with a whisk. Drizzle half of the dressing over potato mixture; toss to coat. Top with tuna. Reserve remaining dressing to drizzle on greens before serving.



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