



# NIÇOISE SALAD

WITH BASIL AND ANCHOVY-LEMON VINAIGRETTE



## SERVES

4



## METHOD

OVEN



## MINUTES

30



## DIFFICULTY

1/10

### INGREDIENTS

1 large garlic clove, minced  
2 anchovy fillets, chopped  
1/4 teaspoon salt  
2 tablespoons lemon juice  
3/4 teaspoon lemon zest  
1/2 teaspoon Dijon mustard  
1/3 cup olive oil, more as needed  
1/4 pound baby red potatoes  
1/2 pound haricots verts  
1 tablespoon finely chopped basil  
8 radishes, cut into wedges  
2 large tomatoes, cut into wedges  
Two 6 or 7-ounce cans tuna packed in olive oil, drained  
4 hard-boiled eggs  
1/2 cup Niçoise olives, sliced  
**Freshly cracked black pepper**  
**Sea salt**  
**Torn basil leaves**

Make the vinaigrette: Using the flat side of a knife, smash garlic clove, anchovy fillets and salt into a paste. Transfer to a small bowl and stir in lemon juice, zest and mustard. Using a whisk, slowly pour in olive oil while stirring constantly. Adjust seasoning as needed.

Place potatoes in a medium pot and cover them with 2 or 3 inches of cold water. Salt the water and bring to a boil. When water comes to a boil, continue cooking potatoes until fork tender, 10 to 15 minutes more. Add haricots verts during the last 1 minute of cooking. Drain vegetables and let sit until cool enough to handle but still quite warm. Halve potatoes, transfer to a small bowl along with the haricots verts and dress everything to coat with some (but not all) of the vinaigrette. When completely cool, toss in chopped basil.

On a large platter or four individual plates, arrange potatoes and haricots verts, radishes or cucumbers, tomatoes and tuna, and hard-boiled eggs, if using. Scatter olives over the top and drizzle with remaining vinaigrette. Serve garnished with freshly ground black pepper, flaky sea salt and torn basil leaves.



# GEMISTA

## (GREEK STUFFED TOMATOES)



**SERVES**

6



**METHOD**

STOVETOP/OVEN



**MINUTES**

120



**DIFFICULTY**

5/10

### INGREDIENTS

1/4 2 cup long grain rice  
**Extra virgin olive oil**  
 1 large red onion, mince 1/2 of the onion and slice the other  
 4 garlic cloves, minced  
 1/2 pound lean ground beef  
**Kosher salt and black pepper**  
 1 teaspoon ground cumin  
 3/4 teaspoon dried oregano  
 1/2 teaspoon allspice  
 1/2 teaspoon ground nutmeg  
 2 cups canned crushed tomatoes  
 1/2 cup white wine  
 1/4 cup water  
 1 cup chopped fresh parsley  
 1/2 cup chopped fresh spearmint  
 6 large tomatoes

Rinse the rice well, place in a bowl and cover with water. Soak for 20 minutes. Drain.

Meanwhile, preheat the oven to 375°F. And begin working on the stuffing mixture.

Place a large skillet over medium-high heat. Add 1/3 cup extra virgin olive oil and heat until just shimmering. Add chopped onions and garlic, toss briefly until fragrant. Add the ground meat, season with salt, pepper, cumin, oregano, allspice and nutmeg. Cook the meat for about 5 minutes or until fully browned and cooked through.

Add drained rice to the meat mixture in the skillet. Add crushed tomatoes, white wine, and water. Bring the mixture to a boil, turn the heat down and let simmer for 10 minutes, stir in the fresh herbs. Season with kosher salt to taste.

Cut tomato tops (about 1/2 inch from top). Set the tops aside. Take a small pairing knife and carefully go around the edges of the tomato to separate the flesh; then using a spoon, scoop out the tomato flesh. Chop the flesh into large pieces and set it aside of later use.

Oil the bottom of a 9 x 13 baking pan with extra virgin olive oil. Spread the chopped tomato flesh and sliced onion the bottom of the baking dish.

Spoon the meat and rice mixture into the empty tomato shells. Arrange the stuffed tomatoes in the prepared baking dish. Cover the stuffed tomatoes with the reserved tops. Add 1/4 cup of water, pinch of salt and a generous drizzle of extra virgin olive oil on top.

Cover the baking dish with foil and bake 45 minutes, then uncover and cook for another 45 minutes. Remove from oven and let rest 10 minutes before serving.