

## WILTED SPINACH SALAD WITH FETA AND OLIVES

SERVES 4 to 6

START TO FINISH: 25 minutes **FAST**

- 2 (5-ounce) bags baby spinach
- 6 tablespoons extra-virgin olive oil
- 1 red onion, chopped fine
- 2 garlic cloves, minced
- 2 teaspoons minced fresh oregano or ½ teaspoon dried
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon sugar
- 2 tablespoons fresh lemon juice
- 4 ounces feta cheese, crumbled (1 cup)
- ½ cup Kalamata olives, pitted and sliced thin

Place the spinach in a large bowl. Heat the oil in a small skillet over medium heat until shimmering. Add the onion, garlic, oregano, salt, pepper, and sugar and cook until the onion is soft, about 3 minutes. Off the heat, stir in the lemon juice, then pour immediately over the spinach and toss to wilt. Portion the salad onto individual plates and sprinkle with the feta and olives.

## NIÇOISE SALAD

SERVES 6 to 8

PREP TIME: 40 minutes

TOTAL TIME: 1 hour 20 minutes

Niçoise olives are a classic component of this dish. However, if they're not available, you can substitute pitted, coarsely chopped Kalamata olives. Don't be tempted to use the generic black olives sold in cans—their bland flavor and mushy texture will ruin this salad. We prefer the quality of tuna sold in foil pouches (see page 71), especially for salads, but if you want to use canned tuna, substitute three 6-ounce cans of solid white tuna.



SPINACH: Chewy



PROPERLY WILTED SPINACH: Soft but still crisp

BOOK

## DRESSING

- ¾ cup extra-virgin olive oil
- ½ cup fresh lemon juice (from about 3 lemons)
- 1 shallot, minced
- 2 teaspoons Dijon mustard
- 2 teaspoons minced fresh thyme or ½ teaspoon dried
- 2 teaspoons minced fresh oregano or ½ teaspoon dried
- ½ teaspoon salt
- ½ teaspoon pepper

## SALAD

- 1½ pounds red potatoes (5 medium), scrubbed and cut into 1-inch pieces
- Salt
- 1 pound green beans, trimmed and cut into 1½-inch lengths
- 2 heads Bibb lettuce, torn into bite-sized pieces
- 2 (7-ounce) foil pouches solid white tuna, flaked
- 1 pint grape or cherry tomatoes, halved
- 6 hard-boiled eggs, peeled and quartered (page 213)
- ½ cup Niçoise olives (see note above)
- 10 to 12 anchovy fillets, rinsed and patted dry (optional)

1. For the dressing: Shake all of the dressing ingredients together in a jar with a tight-fitting lid; shake vigorously to recombine before using.

2. Bring 4 quarts water, the potatoes, and 1 teaspoon salt to a simmer in a large pot over medium-high heat and cook until tender, about 8 minutes. Transfer the potatoes to a bowl using a slotted spoon (reserving the boiling water). Toss the cooked potatoes gently with ¼ cup of the dressing and set aside to cool. Return the water to a boil, add the green beans, and cook until they are crisp-tender, about 4 minutes. Drain the beans thoroughly, toss with ¼ cup of the dressing, and refrigerate to cool.

3. Working in one large bowl, toss the lettuce with 3 tablespoons of the dressing and arrange in a bed on a large platter (or individual plates). Arrange the cooled potatoes and green beans in rows over the lettuce. Toss the tuna with ¼ cup of the dressing and arrange in a row over the lettuce. Toss the tomatoes with 3 tablespoons of the dressing and arrange in a row over the lettuce. Garnish with the eggs, olives, and anchovy fillets (if using) and drizzle with the remaining dressing.

+ asparagus cut to 1½" pieces. Steam 1 min. and mix w/beans