

Homemade FAVOURITES

Niçoise Salad

Prep time: 10 mins Makes: 1 generous salad

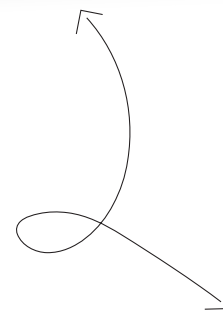
Ingredients:

- 45ml PizzaExpress House Dressing
 - 80g mixed leaves
 - 1 vine tomato (cut into chunks)
 - 8 slices of cucumber
 - 6 black olives
 - 100g tuna (sustainable)
 - 3 white anchovies (or regular anchovies)
 - 24 small capers (or less if using large ones)
 - 1 free-range hard boiled egg (cut into wedges)
 - 10ml extra virgin olive oil
 - Pinch of parsley (chopped)
 - 1 wedge of lemon
 - PizzaExpress Dough Balls (optional)
- (We recommend serving with PizzaExpress Dough Balls.
Pick them up in supermarkets or try making your own from our online recipe at www.pizzaexpress.com/homemade-favourites)

Method:

1. Drizzle half the dressing in the bottom of a large bowl
2. Add the mixed leaves and drizzle with the remaining dressing
3. Add the tomato, cucumber and olives
4. Flake the tuna over the salad
5. Top with anchovies
6. Sprinkle the capers over
7. Add the egg, drizzle with extra virgin olive oil and top with chopped parsley
8. Place a wedge of lemon on the side
9. Serve with PizzaExpress Dough Balls (if using)

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PizzaExpress
House Dressing

