

Make It Your Way Nicoise Salad

By: DairyFreeGina

Dairy Free *Vegan* *Gluten Free*

Serves 4

This is a vegan take on the classic Nicoise Salad. If you prefer, you can add tuna fish, hard boiled eggs or anything else you'd like because you are making it your way! Enjoy!



Ingredients:

1 bag mixed salad greens

½ bag arugula

½ cup black olives

1 sliced cucumber

Handful Sugar Snap Peas

1 Can White Beans, Rinse and Drained

Herbs of choice

Salt and Pepper to taste (I don't use any salt)

Dressing:

½ Tbsp finely minced shallot or scallion

½ Tbsp. Dijon Style mustard (check to make sure it is dairy free. Some mustards contain milk)

½ Tbsp. freshly squeezed lemon juice

½ Tbsp. wine vinegar

1/3 to ½ Extra Virgin Olive Oil

Stir shallots into lemon juice, vinegar and mustard. Mix until blended. Add olive oil and blend. Taste and adjust seasonings if needed.

Directions:

Wash and dry the greens. Lay on a large platter and divide the rest of the ingredients creatively on top of the greens. Drizzle the dressing over the top. Serve and enjoy!