

## FRENCH SALAD



Serves 5-6



Prep Time 15 minutes



### INGREDIENTS

- 500 g bag **Wattie's** frozen Broad Beans
- ½ x 750 g bag **Wattie's** frozen Whole Baby Green Beans
- 1 lettuce (iceberg)
- 4 tomatoes, diced
- 10 cooked baby potatoes, halved
- 4 eggs, hard boiled

### METHOD

1. Blanch the **Wattie's Broad Beans** and **Whole Baby Green Beans**. Refresh in cold water, drain well. Peel the broad beans.
2. Wash and drain the lettuce. Cut into large pieces and arrange on a large platter.

- 180 g can **Greenseas Tuna Chunks in Springwater**
- 12 black olives (optional)

### **Dressing**

- ½ cup **Eta Mayonnaise**
- ¼ cup chopped fresh herbs
- 2 Tbsp water

3. Sprinkle over half the broad beans and the whole baby green beans. Top with the tomatoes and potatoes.
4. Halve the hard boiled eggs and place on top. Sprinkle over the remaining broad beans and whole baby green beans.
5. Drain the can **Greenseas Tuna in Spring Water** and place pieces over the top of the salad. Lastly sprinkle over the olives.

### **Dressing**

1. Blend all the dressing ingredients together until smooth and spoon over just before serving.