

Salade de Provence / Tesco.

Contributors

Tesco (Firm)

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RECIPE
COLLECTION

from
TESCO

**SALADE
DE
PROVENCE**



TESCO

SALADE DE PROVENCE

SERVES 4

INGREDIENTS

Half an Iceberg Lettuce, shredded

4 Medium Sized Tomatoes, quartered

Half a cucumber sliced

225g (8oz) French Beans, cooked

4 Spring Onions, sliced

1 small Green Pepper, de-seeded
and sliced

2 x 198g (7oz) can Tuna Fish in brine,
drained

2 x 15ml sp (2 x tbsp) freshly
chopped Parsley

Salt and ground Black Pepper

2 x 15ml sp (3 tbsp) Fresh Lemon
Juice

3 Eggs, hard boiled and quartered

150ml (1/4pt) Tesco chilled French
Dressing

Classic Garnish:

8 Black Olives

8 Anchovies, halved lengthways

METHOD

- 1** Simply mix together in a large serving bowl the iceberg lettuce, tomatoes, cucumber, french beans, spring onions and green pepper.
- 2** Flake the tuna fish and mix into the salad with the parsley and seasoning
- 3** Arrange the hard boiled eggs, olives and anchovies, if desired, over the salad. Pour over the french dressing and serve immediately.

All lines subject to availability at Tesco. Some lines in larger stores only