

Seared Tuna Salade Nicoise

1 cup olive oil
1 cup chopped fresh basil or 2 tablespoons dried
1/4 cup fresh lemon juice
2 garlic cloves, chopped

1 tablespoon extra virgin olive oil
2 6-ounce yellow fin tuna filet

1 small head green leaf lettuce, torn into bite-size pieces
4 large tomatoes, cut into wedges
4 small red potatoes, sliced
1 cup green beans, blanched
6 to 8 radishes, trimmed, sliced
3 hard-boiled eggs, quartered

12 black olives (preferably brine-cured)
3 green onions, chopped

Whisk first 4 ingredients in small bowl to blend. Season dressing to taste with salt and pepper.

Heat oil in sauté pan over medium hi heat. Sear tuna filets until browned on the outside and rare in the middle-approximately 1 minute per side.

Arrange bed of lettuce on large platter. Top decoratively with remaining ingredients. Slice tuna and fan over the top of salad. Drizzle enough dressing over to moisten. Serve, passing remaining dressing separately.