

Salade Niçoise

3 cups previously cooked green beans

3 quartered tomatoes

$\frac{3}{4}$ - 1 cup vinaigrette

1 head Boston lettuce, separated, washed and dried

1 large salad bowl or dish

3 cups cold French potato salad

$\frac{1}{2}$ cup pitted black olives, preferably the dry Mediterranean type

3 hard-boiled eggs, cold, peeled and quartered

12 canned anchovy filets, drained, either flat or rolled with capers

1 cup canned tuna, drained

Just before serving, season beans and tomatoes with several spoonfuls of dressing. Toss the lettuce leaves in a salad bowl with $\frac{1}{4}$ cup of vinaigrette and place leaves about bowl. Arrange potatoes in bottom of bowl, decorate with the beans and tomatoes, interspersing them with a design of tuna, olives, eggs and anchovies. Pour remaining dressing over salad, sprinkle with herbs and serve.