

# Cos lettuce, green bean, tuna & soft-boiled egg salad



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Preparation 15 mins | Cooking 8 mins | Serves 4

400g green beans, trimmed (halve beans lengthways if liked)  
4 free range eggs (at room temperature)  
2 baby cos lettuce, trimmed and quartered lengthways  
6 radishes, very thinly sliced  
2 x 185g cans tuna in oil, drained and roughly flaked  
50g pecorino or parmesan cheese, finely grated  
Mustard cress, to serve (optional)  
Lemon wedges, to serve

## Yoghurt & mustard dressing:

½ cup Greek-style natural yoghurt  
¼ cup mayonnaise  
2 tbs lemon juice  
1 tsp Dijon mustard

**STEP 1** Bring a medium saucepan of water to the boil over high heat. Add beans. Cover and bring to the boil, then boil for 1 minute until vibrant. Remove with a slotted spoon and refresh in cold water. Set aside to dry.

**STEP 2** Gently lower eggs into the boiling water and cook for 7 minutes (for soft-boiled). Drain eggs and refresh in cold water. Peel eggs and halve lengthways.

**STEP 3** To make yoghurt & mustard dressing, combine all ingredients in a bowl. Season with salt and pepper to taste. Whisk to combine. Set aside.

**STEP 4** Arrange beans, lettuce, radishes, tuna and eggs on serving plates. Drizzle with the dressing. Sprinkle with pecorino or parmesan and add mustard cress if using. Serve with lemon wedges.