

PASTA NICOISE

Serves 3 – 4.

I don't know if there is a thing in France called Pasta Nicoise, but this is very similar to Salad Nicoise, so that's what I'm calling it. Based on [this recipe at Bon Appetit](#) plus other reader reviews, I made the recipe below which was very easy and quick and perfect for a weeknight.

1/3 cup sundried tomatoes
1 cup green beans, stemmed and cut into bite sized pieces
8 oz. dried short pasta
3 – 4 garlic cloves, minced
zest of one lemon
2 tablespoons fresh lemon juice
1 can tuna in olive oil (wild caught), drained
¼ olive oil
salt
pepper
2 tablespoons capers, drained
2 cups baby greens, chopped
parmesan cheese

Put the sundried tomatoes in a heat-proof bowl and cover with hot water. Let sit for 5 – 10 minutes and then drain. Bring a large pot of water to boil for the pasta.

After zesting the lemon into a small bowl, squeeze the lemon juice into a small bowl and put the garlic in the juice to macerate for 10 – 15 minutes.

In a large heat-proof bowl, combine the drained tuna, olive oil, salt pepper, drained capers and tomatoes, lemon zest, greens and salt and pepper to taste. You can place the bowl over the water to heat up the sauce ingredients a bit or just let sit at room temperature as the pasta boils.

Cook pasta according to directions. When 2 minutes are left in cooking time, add the green beans to blanch them. Stir lemon juice and garlic into sauce. Drain pasta and beans and add to sauce bowl and toss. Garnish with grated parmesan and serve.