

30 minutes

Serves 4

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Ingredients:

Tonnato sauce:

- 2 egg yolks
  - 3 Tbsp (45ml) lemon juice
  - 1 punnet (20g) parsley, leaves picked
  - 1 can (120g) shredded tuna in water, drained
  - 1 clove garlic
  - 2 anchovy fillets (optional)
  - 5 capers (optional)
  - ⅓ cup (80ml) canola oil
  - ⅓ cup (80ml) olive oil
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- 2 packets (200g each) fine green beans, blanched
  - 1 can (400g) white kidney beans or butter beans
  - Salt and milled pepper
  - 1 packet (3s) baby gem lettuce
  - ½ head butter lettuce
  - ½ red onion, fresh or pickled ([see recipe here](#))
  - 1 packet (200g) calamata olives

Method

1. Blend together tonnato ingredients except for oils.
2. Combine oils and add in a slow, steady stream while blending until a thick sauce forms.
3. Toss green beans and canned beans with 2 dollops sauce and season.
4. Arrange lettuce on platter, top with saucy beans and scatter with onion and olives.
5. Drizzle salad with remaining sauce just before serving.

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