



## Ritrovo Insalata Nizza (Salade Nicoise) Vinaigrette

Courtesy of Ilyse Rathet



Total Time: 2+ hours

Prep time: 5 minutes

Cook time: 2+ hours

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Serves: 4

### Ingredients

1/3 cup **Ritrovo Selections Organic Citrus Balsamic**

1/4 cup **Casina Rossa lemon olive oil**

1/2 cup **MammaMia Organic extra virgin olive oil**

1/4 cup **Le Ferre Caper oil**

3 Tbsp finely chopped shallot

1 Tsp Dijon mustard

**Casina Rossa Sea & Salt** to taste

**For Italian style:** Add 1 Tbsp fresh chopped basil

**For Asian style:** Add 1 Tbsp fresh chopped purple basil and 1 Tbsp fresh chopped shiso leaf

### Directions

Mix dressing ingredients in a jar. Shake or whisk together. Chill overnight or several hours. Taste and adjust ingredients as desired

### To Serve

Combine green beans, radishes, tomatoes, and new potatoes and any other favorite "nicoise salad" ingredients in a large bowl with vinaigrette for a refreshing treat!

***Buon Appetito!***