

Tuna, White Bean, and Roasted Pepper Salad with Cream Dijon Dressing

From Bon Appetit, submitted by Leslie Braker

Recipe information

- **Yield** Makes 4 main-course servings

Ingredients

1/4 cup mayonnaise

1/4 cup olive oil

3 tablespoons Dijon mustard

2 tablespoons Champagne vinegar or white wine vinegar

5 cups mixed baby greens

1 15-ounce can small white beans, rinsed, drained

2/3 cup chopped drained roasted red peppers from jar

1/3 cup chopped red onion

1 12-ounce can chunk light tuna

2/3 cup Kalamata olives or other brine-cured black olives, pitted, halved

Preparation

Step 1

Whisk first 4 ingredients in small bowl. Season dressing with salt and pepper. (Can be made 1 day ahead. Cover; chill.)

Step 2

Toss greens in large bowl with enough dressing to coat. Place greens in center of 4 plates. Toss beans, red peppers and onion in medium bowl with enough dressing to coat. Top greens with bean mixture, then tuna, dividing equally. Garnish with olives and serve.