

### Ingredients:

- 1 lb baby new potatoes or fingerling potatoes
- 1-1/2 lbs wax beans or thin green beans, blanched
- 1 lb cherry or pear tomatoes
- 1 lb roasted red or yellow peppers, medium diced
- 4 oz baby lettuce leaves
- 1/2 cup pitted niçoise olives or small black olives
- 2 lbs fresh tuna, salmon, or other meaty fish
- 2 Tbsp Italian parsley, chopped
- 2 Tbsp fresh basil, chopped
- 1 Tbsp shallots, chopped
- 2 Tbsp extra virgin olive oil
- 4 hard- or soft-boiled eggs, quartered lengthwise
- To taste: sea salt & black pepper, balsamic vinegar or vinaigrette dressing

### Steps:

1. Combine 1 Tbsp olive oil, shallot, basil, parsley, salt, & pepper in a large bowl. Pour over fish & allow to marinate in the refrigerator.
2. Wash potatoes & cut in half lengthwise. Coat with 1 Tbsp olive oil & season with sea salt & black pepper.
3. Place potatoes on a baking sheet & bake at 350° until soft & golden, tossing a couple of times (about 30 minutes total).
4. Place fish in an oven-safe sauté pan and sear on both sides. Finish cooking in a 350° oven.
5. Place lettuce on a large serving plate; arrange potatoes, green beans, roasted peppers, cherry tomatoes in various sections on plate to make a nice presentation.
6. Place egg quarters around lettuce to look like a star.
7. Place fish in center, sprinkle with olives, & drizzle with a good-quality balsamic vinegar or your favorite vinaigrette dressing.