



# TUNA SALAD

## WHAT YOU NEED

- 1 can of tuna chunks in spring water
- 8 - 10 baby potatoes
- 1 or 2 hardboiled eggs
- 10 - 12 green dwarf beans
- 1 little gem lettuce
- 8 - 10 cherry tomatoes
- olives, anchovies, capers (if you like)
- 2 tablespoons olive oil
- salt and pepper



## HOW TO MAKE IT

Cook the new potatoes in boiling salted water until just cooked (15 mins). Cook the green beans in boiling salted water for 5 minutes. Cool quickly in cold water and drain.

Hard boil the eggs for 6 minutes.

Wash the lettuce and tomatoes and arrange on your plate. Peel and cut the hardboiled eggs into four. Put the oil, salt and pepper into a bowl and toss the cooked potatoes in the bowl while still warm. Arrange around the plate. Add cooled green beans and hardboiled eggs.

Open the can of tuna, drain, and arrange chunks in centre of the plate. Add olives, anchovies and / or capers if you like.

## TIP 😊

Salad dressing will make it taste even better. You can add a little mayonnaise, or make you own dressing with olive oil, salt, pepper and a little lemon juice, or vinegar, shaken in a jam jar.

