



Tuna, White Bean and Red Potato Salad with Herb-Ca

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 6

1 clove of garlic
½ cup flat-leaf parsley
¼ cup basil
1/2 tbsp dried thyme or 1 ½ tbsp fresh thyme
¼ cup capers
2 tbsp almonds (or pine nuts)
1/3 cup olive oil
1 tsp lemon juice
salt/pepper
18-21 ounces of tuna in water or olive oil, drained
2 15 ounces cans of cannelloni beans, drained and rinsed
10-12 small red potatoes, halved or quartered and steamed

Instructions

Steam red potatoes (mine took about 30 minutes) and set aside to cool.

In a food processor, add garlic, parsley, basil, thyme, capers, almonds (or pine nuts) and a bit of olive oil (not all). Pulse until chopped and then add remaining olive oil and lemon juice. Pulse until desired pesto consistency comes together. Add salt and pepper. In a large bowl, combine tuna, beans, cooled potatoes and pesto. Toss and add more salt/pepper if needed. This is great at room temperature or chilled and can be made ahead 4 hours.