

Classic Tuna Salad

Recipe By Sina Mizrahi



Cooking and Prep:  05
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat,
Passover, Nine Days

Diet: Gluten Free, Low Carb,
Pescetarian

Source: Relish by Binah
Magazine

Getting positive feedback from readers who've tried and loved the recipes from these pages is immensely gratifying, especially when they are self-proclaimed "gourmet cooks" like Mrs. Fink. In her letter to Binah, Mrs. Fink wrote that although she loves cooking, she couldn't figure out three classic dishes: mashed potatoes, tuna salad, and egg salad. After following directions from the "Super Spuds" (Issue #367), she was finally able to produce the coveted "fluffy, melt-in-your-mouth, just perfect mashed potatoes." So **now we can check off mashed potatoes**, and move on to these tuna and **egg salads**. I hope they'll pass the taste test and become part of your recipe repertoire!

Ingredients (6)

Main ingredients

- 10-12 ounces **Gefen Tuna**
- 1/2 cup **Gefen Mayonnaise**
- 2 celery stalks, thinly sliced

3 scallions, white parts only, thinly sliced

zest from 1/2 a lemon

1 tablespoon chopped parsley

Start Cooking

For the tuna

1. In a medium bowl, mix all the ingredients together until well incorporated.
2. Serve with bread, crackers, or a leafy salad.