

# Light and Luscious Pasta-Tuna Salad

Recipe By Avigail Maizlik



Cooking and Prep:  25  
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Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Nine  
Days

Diet: Vegetarian, Pescetarian

Source: Family Table by  
Mishpacha Magazine

This salad can serve as a meal in itself. Even though it has a distinctive restaurant flavor, it's very easy to prepare at home. It tastes best after sitting in the fridge for an hour or two.

## Ingredients (12)

### Main ingredients

- 1 package of pasta (use the tri-color variety for special events)
- 6 medium-sized pickles
- 1/2 cup Gefen Black Olives
- 2 cups cherry tomatoes

- 2 heaping tablespoons Gefen Mayonnaise
  - 1/3 teaspoon mustard
  - 1 can Gefen Tuna
  - 4 tablespoons olive oil
  - salt, to taste
  - pepper, to taste
  - 5 cloves of garlic, crushed
  - 2 cups snipped fresh basil (or parsley)
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## Start Cooking

### For the Salad

1. Cook the pasta according to package instructions.
2. Cut the pickles into thin rounds. Remove the pits from the olives. Cut the cherry tomatoes into halves or quarters, depending on their size.
3. Mix together the mayonnaise and mustard and combine with the pasta and tuna. Stir and add the olive oil, salt, and pepper.
4. Add the garlic, basil, and all the vegetables.
5. Stir well and transfer to the fridge for about two hours before serving.