

Recipe of the week

Tuna & Potato Salad

Ingredients

- 800g new potatoes, scrubbed.
- 2 tbsp. lemon juice.
- 1 garlic clove, crushed.
- 2 tbsp. chopped fresh parsley.
- 1 small red onion, chopped.
- 200g canned tuna, in spring water (drained)
- 2 handfuls cherry tomatoes, halved.
- ¼ cucumber, chopped.
- 1 pinch ground black pepper.
- Basil leaves to garnish [optional]

Step 1

Cook the potatoes in gentle boiling water for 20 minutes, until tender. Meanwhile, in a salad bowl, mix together the lemon juice, garlic and parsley. Add the red onion and set aside.

Step 2

Drain the cooked potatoes and add them to the salad bowl while they are hot. [They will absorb the flavour of the dressing as they cool down]. When the potatoes are cool, add the tuna, tomatoes and cucumber. Stir everything together gently and season with black pepper. Serve immediately or cover and chill in the fridge to serve later.