

Pasta Tuna Salad©

Pasta—Ingredients:

- 6–8 cups water
- 1 Tbsp. oil
- 1/2 tsp. chili oil
- 2 tsp. salt
- 1 Tbsp. chicken granules
- 2 1/4 cups pasta (8 oz.), any kind

Method:

Bring water, oils, salt and chicken granules to boil in a large pasta steamer. Cook pasta until done. Drain. Do not rinse! Cool to room temperature.

Salad—Ingredients:

- 3 cups broccoli florets, cut into small pieces
- 2 Tbsp. water
- 4 stalks celery, sliced fine, save leaves and chop for decoration
- 2 Tbsp. capers, drained
- 2 Tbsp. dill pickle relish, drained
- 2 Tbsp. white balsamic vinegar
- 2 tsp. lemon pepper
- 1 tsp. sugar
- 1 tsp. salt
- 1/4 cup dry minced onions
- 2 tsp. fresh garlic, minced
- 1 medium sweet onion, sliced or green Vidalia
- 3–6 oz. cans tuna in water, drained
- 1/2–3/4 cup sour cream
- 1/2–3/4 cup mayonnaise
- 4 hard boiled eggs, chop 3 and save one for decoration
- 1 medium firm tomato, peeled, squeeze seeds out and chopped (make tomato rose out of peel for decoration)



Method:

Add broccoli and water to a microwave steamer. Close lid and vent and steam 3 minutes (while still on the crunchy side). Rinse immediately under cold water.

In a large mixing bowl, fold together the ingredients celery through sweet onions. Add pasta, tuna, sour cream, mayonnaise and 3 eggs and fold again. Stir occasionally, cover with plastic and keep in refrigerator until ready to serve.

To serve sprinkle top with one chopped egg, celery leaves, tomato cubes and put tomato rose in center.

Hint: Salad too dry??? Add juice from the tuna to the right consistency.