

Spicy Tuna salad



4 people

10 min preparation time

40 min cooking time

All ingredients

- 1 tin of 160g** la belle-iloise Tuna with spices and aromatic flavourings
- 400g** firm-fleshed medium potatoes (such as Charlotte)
- 8** elongated cherry tomatoes (approx. 90g)
- 2 ½** dried tomatoes (approx. 20g)
- 12 cubes** of feta in oil and herbs (approx. 35g)
- 1 tablespoon** small capers (approx. 10g)

Steps

- 1- Cook the potatoes in their skins in salted water approx. 40 min
- 2- Drain and leave to cool
- 3- Put the dried tomatoes cut into thin strips, the cherry tomatoes cut into quarters, the feta coarsely crumbled, basil, salt, lemon juice and the flaked tuna with its oil in a large bowl
- 4- Add the peeled potatoes cut into 1cm cubes
- 5- Gently mix everything together
- 6- Chill for at least an hour before serving