RECIPE | TOMATOES

SWEET & SAVORY TUNA SALAD

GREENHOUSE GROWN

pure flavor®

USDA ORGANIC

PURE-FLAVOR.COM

SWEET & SAVORY TUNA SALAD

Recipe created by *Megan Hutson*

6 hr 15 min

15 min PREP. | **6 hr** COOKING

4

easy

INGREDIENTS

1 dry pint Pure Flavor® Organic Juno® Bites Red Grape Tomatoes, sliced into quarters
4 cans of tuna
1 lemon, juiced
1 gala apple, finely chopped
½ red onion, finely chopped
¼ cup parsley, finely chopped
¼ cup avocado oil mayo
1 tsp Dijon mustard
1 tsp salt, divided
½ tsp pepper

DIRECTIONS

1. Preheat oven to 225 °F.
2. Place tomatoes in a strainer & sprinkle with ½ teaspoon of salt. Let sit for 10 minutes.
3. Spread tomatoes evenly on parchment lined baking sheet.
4. Bake tomatoes for 3 hours, then turn oven off & leave tomatoes in the oven for an additional 3 hours to finish the drying process.
5. To finish the tuna salad, whisk together avocado oil mayo, lemon juice, & Dijon mustard until combined.
6. Add oven dried tomatoes, remaining ingredients, & dressing to a large bowl. Mix gently until fully combined.