



RECIPE | TOMATOES

SWEET & SAVORY TUNA SALAD



6 hr
15 min

15 min
PREP.

6 hr
COOKING



4



easy



INGREDIENTS

Recipe created by *Megan Hutson*

- 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.

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