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▶▶▶ January 2013 ◀◀◀

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Artichoke and Ripe Olive Tuna Salad

Prep Time: 10 mins

Total Time: 10 mins

Ingredients

- 12 ounce(s) fish, tuna, light, packed in water, drained and flaked
- 1 cup(s) artichoke hearts
- 1/2 cup(s) olives, pitted, California Ripe Olives, chopped
- 1/3 cup(s) mayonnaise, reduced-fat
- 2 teaspoon lemon juice
- 1 1/2 teaspoon oregano, fresh, chopped or 1/2 teaspoon dried

Preparation

Combine tuna, artichokes, olives, mayonnaise, lemon juice and oregano in a medium bowl.