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Tomato, Tuna, and Tarragon Salad

Prep Time: 10 mins

Rest Time: 20 mins

Total Time: 30 mins

Ingredients

- ❖ 1/2 cup(s) onion(s), red, diced
- ❖ 1/3 cup(s) mayonnaise, light
- ❖ 1/4 teaspoon salt, Kosher, or to taste
- ❖ pepper, black ground, to taste
- ❖ 12 ounce(s) fish, tuna, white, packed in oil, drained
- ❖ 2 stalk(s) celery, thinly sliced
- ❖ 1/4 cup(s) tarragon, fresh, packed, coarsely chopped
- ❖ 8 cup(s) lettuce, or mixed greens
- ❖ 1 pounds tomato(es), small and ripe, cut into wedges
- ❖ 1 large lemon, cut into 8 wedges

Preparation

1. Place onion in a small bowl and cover with cold water. Refrigerate for 20 minutes. Drain.
2. Whisk mayonnaise, salt and pepper in a medium bowl. Add tuna, celery, tarragon and onion; stir to combine.
3. Serve on top of the lettuce (or mixed greens) with tomato and lemon wedges.

