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▶▶▶ June 2015 ◀◀◀

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Sesame Tuna Salad

- 1/4 Cup rice vinegar or lemon juice
- 3 Tbsp canola oil
- 2 Tbsp reduced-sodium soy sauce
- 1 Tbsp toasted sesame oil
- 1 1/2 Tsp sugar
- 1 1/2 teaspoons minced fresh ginger
- 2 5-6-ounce cans water-packed chunk light tuna, drained
- 1 Cup sliced sugar snap peas or snow peas
- 2 Scallions, sliced
- 6 Cups thinly sliced napa cabbage
- 4 Radishes, julienne-cut or sliced
- 1/4 Cup fresh cilantro leaves
- 1 Tbsp sesame seeds
- Freshly ground pepper to taste

- 1) Whisk vinegar (or lemon juice), canola oil, soy sauce, sesame oil, sugar and ginger in a small bowl.
- 2) Combine 3 tablespoons of the dressing with tuna, peas and scallions in a medium bowl.
- 3) Divide cabbage among 4 plates. Mound one-fourth of the tuna mixture (about 1/2 cup) in the center of each plate and garnish with radishes, cilantro and sesame seeds. Drizzle with the remaining dressing (about 2 tablespoons per salad) and season with pepper.

Makes 4 Servings

