

# Favorite Tuna Recipes

## **Tuna Salad**

1/2 cup diced dill pickle  
1/2 cup diced celery  
1/4 cup finely diced onion  
1 diced tomato  
1/4 cup spicy mustard  
1 5oz can tuna, drained

## **Asian Tuna Salad**

Greens of your choice  
Red bell peppers, sliced  
Grated or julienned carrot  
Pineapple chunks OR Mandarin oranges  
Edamame  
Canned tuna, drained

### *Dressing:*

1/4 cup oil (any kind)  
1/2 teaspoon sesame oil  
2 tablespoons white wine vinegar  
2 tablespoons soy sauce  
2 teaspoons sugar  
1/4 teaspoon crushed red pepper  
Toasted sesame seeds

## **Tuna Melt Pizza**

1 1/2 cup Bisquick  
1/3 cup boiling water  
2 cans tuna, drained  
1/4 cup Ranch dressing  
1 tomato, sliced or canned, chopped tomatoes  
4 slices American cheese

Mix Bisquick and water. Roll or pat into a 12" round on an ungreased baking sheet or pizza pan. Bake 450° for 8 minutes or until light brown. Meanwhile, mix tuna with dressing. Spread on baked crust. Top with tomato and cheese. Bake an additional 2 minutes or until the cheese melts.

### **Tuna Cakes with Dill Sauce**

3/4 cup finely chopped celery  
2 tablespoons softened cream cheese  
2 teaspoons lemon juice  
Black pepper to taste  
1/3 cup dry bread crumbs  
1 teaspoon dill weed  
2 cans tuna, drained  
1 egg

Mix all ingredients and shape into patties. Brown in a skillet with a small amount of oil.

#### *Dill sauce:*

2 tablespoons mayonnaise  
1 tablespoons plain yogurt or sour cream  
1 tablespoons chopped onion  
1 tablespoons chopped cucumber  
1 teaspoon dill weed  
1 teaspoon lemon juice

### **Classic Tuna Mac 'n Cheez**

1 box mac 'n cheez and ingredients called for  
1 can cream of mushroom soup  
Milk  
1 can tuna, drained  
Frozen peas, thawed

Prepare mac 'n cheez according to the box's instructions. Stir in soup and half a can of extra milk (may need to adjust according to your preference). Stir in tuna and peas. Heat until warm.