

# Recipes Using Canned Tuna



## Apple Tuna Sandwich

### You will need:

1 (5 oz.) can tuna, drained well      2 stalks celery, halved lengthwise and thinly sliced  
4 tbsp. mayonnaise      1 Gala apple; peeled, cored, and cut into  $\frac{1}{4}$ " pieces  
2 tbsp. basil leaves, chopped      1 tbsp. lemon juice      salt and pepper to taste  
8 slices of bread or lettuce to use as a lettuce wrap.

### Instructions:

- In a medium bowl, combine tuna, celery, apple, mayonnaise, basil, and lemon juice.
- Season with salt and pepper. Divide tuna salad among four slices of bread. Add lettuce or spinach.
- Top with remaining four slices of bread or wrap in lettuce of choice.

## Dill Tuna Bites

### You will need:

1 (5 oz.) can tuna, drained well      2 tsp. red onion, minced      1 tbsp. celery, minced  
1 tbsp. fresh or dried dill, minced       $\frac{1}{4}$  cup mayonnaise       $\frac{1}{2}$  tsp. lemon juice  
1/8 tsp. black pepper      4 grape tomatoes, cut into pieces      cucumber slices  
2 tsp. green onion, chopped (optional)      dill sprigs or fresh parsley for garnish (optional)  
crackers of choice

### Instructions:

- Combine the tuna, red onion, celery, dill, mayo, lemon juice, and black pepper in a bowl.
- Mix together with a fork while breaking up the tuna until evenly combined.
- Cut cucumber into round slices and scoop out centers on slices.
- Scoop 1 heaping tsp. of tuna mixture into middle of cucumber slice. Place on round crackers.
- Top with fresh dill or parsley.

## Easy Tuna Patties

### You will need:

1 (5 oz.) can tuna, drained well	1 egg	1 tsp. lemon juice
4 tbsp. Italian bread crumbs	1 tbsp. Parmesan cheese, grated	1 tbsp. diced onion
pinch of black pepper	3 tbsp. cooking oil	

### Instructions:

- Beat egg and lemon juice in a bowl. Stir in Parmesan cheese and bread crumbs to make a paste.
- Fold in tuna and onion until well-mixed. Season with black pepper.
- Shape mixture into 1-inch-thick patties. Heat vegetable oil in a skillet over medium-high heat.
- Fry patties until golden brown, about 5 minutes on each side.

## Basic Tuna Casserole

### You will need:

1 (5 oz.) can tuna, drained well	3 cups cooked macaroni	1 cup shredded Cheddar cheese
1 (10.75 oz.) can cream of chicken soup	1 cup French fried onions, potato chips, or corn flakes	

### Instructions:

- Preheat oven to 350 degrees F. Grease 9x9-inch baking dish.
- Combine the macaroni, tuna, and soup in a bowl and blend well. Add mixture to baking dish.
- Top mixture with Cheddar cheese. Bake for about 25 minutes or until bubbly.
- Sprinkle with fried onions, potato chips or cornflakes and bake for another 5 minutes until brown.

## Spinach Tuna Wrap

### You will need:

2 (5 oz.) cans tuna, drained well	$\frac{1}{2}$ cup chopped celery	$\frac{1}{4}$ cup mayonnaise
$\frac{1}{4}$ cup chopped red pepper	1 cup shredded Cheddar cheese	4 flour tortillas (12 inch)
fresh spinach or lettuce leaves		

### Instructions:

- Mix tuna, celery, mayonnaise, red pepper, and cheese together.
- Spread tortillas evenly with tuna mixture. Top each with spinach or lettuce leaves; roll up.
- Optional: Omit lettuce and spinach. Prepare as directed. Place on microwavable plate and cover.
- Microwave for 2-1/2 minutes or until heated through.

## Tuna-Macaroni Salad

### You will need:

2 (5 oz.) cans tuna, drained well	1 (7 oz.) package elbow macaroni	$\frac{1}{2}$ cup frozen peas
1 cup mayonnaise	1 cup shredded Cheddar cheese	2 tsp. lemon juice
$\frac{1}{4}$ medium celery stalk, chopped	1 small onion, chopped	salt and pepper to taste
chopped green or red pepper (optional)	2 tbsp. prepared mustard or garlic powder (optional)	

### Instructions:

- Cook macaroni as directed on package; adding peas for last 4 - 6 minutes.
- Rinse with cold water and drain. In a large bowl, mix macaroni and peas and remaining ingredients.
- Cover and refrigerate at least 1 hour to blend flavors.