



Tuna and White Bean Salad

with Radicchio and Olives



20-30min



2 Servings

Brilliant purple radicchio is the star of our light and elegant tuna salad. It's tossed with seared pieces of albacore tuna, sliced olives, velvety cannellini beans and warm hunks of toasted bread. A simple white wine vinegar, dill, and Dijon dressing binds these ingredients together. Cook, relax, and enjoy!

What we send

- scallions
- radicchio
- beans, cannellini
- mustard, dijon ¹⁷
- cerignola olives
- dill
- white wine vinegar
- albacore tuna steaks

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal



1. Make dressing

Remove dill fronds from stems and finely chop. Thinly slice scallions. Place them together in a large bowl and add vinegar and dijon. Whisk in 2 tablespoons olive oil and season with salt and pepper.



2. Rinse beans

Cut olive flesh off of pits then slice. Drain and rinse beans and add with olives to bowl with dressing.



3. Cook tuna

Split tuna into 4 pieces and season with salt and pepper. Heat 1 tablespoon oil in a skillet over medium high. Add tuna and cook, turning once, until browned on both sides, 4-5 minutes. Break up tuna into large pieces then toss in bowl with beans.



4. Make croutons

Add 1 tablespoon olive oil to skillet over medium heat. Tear baguette into bite-size pieces and add to skillet. Season with salt and cook, tossing, until golden, about 4 minutes.



5. Prep radicchio

Quarter radicchio through the core. Remove core and discard. Tear radicchio into bite size pieces.



6. Finish salad

Toss salad, seasoning with salt and pepper. Toss in croutons and transfer to a platter. Drizzle with olive oil. Enjoy!