

Tuna Pasta Salad

Savannah · 30/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

8

Description

This tuna pasta salad is colorful and full of bright flavors. It's easy to make with ingredients you probably already have. Everyone loves it.

Ingredients

- 1 (16 ounce) package cavatappi (corkscrew macaroni) - 1 cup mayonnaise - 3 tablespoons lemon juice - 2 tablespoons honey - ½ tablespoon garlic powder - salt and ground black pepper to taste - 2 (8 ounce) cans tuna
- drained - 3 stalks celery
- sliced - 1 red onion
- diced - 1 cup peas - ¼ cup chopped fresh parsley - ½ cup chopped green olives - 1 teaspoon lemon juice
- or to taste - 4 hard-boiled eggs
- halved

Instructions

1. Bring a large pot of lightly salted water to a boil; cook pasta at a boil until tender yet firm to the bite
2. 9 to 10 minutes. Drain and transfer to a large bowl. To make the dressing: Whisk mayonnaise
3. 3 tablespoons lemon juice
4. honey
5. garlic powder
6. salt
7. and pepper together in a medium bowl. Set aside. Stir tuna
8. celery
9. onion
10. peas
11. parsley
12. olives
13. and 1 teaspoon lemon juice into pasta. Pour dressing over salad
14. toss until coated
15. and add hard-boiled eggs on top.