



Asian Tuna Salad

Savannah · 30/09/2024



Prep Time

12

Difficult

Medium

Servings

1 quart

Description

Its spicy and superaddictive Serve with lettuce as lettuce wraps Great with crackers and pita bread too

Ingredients

- - 5 (5 ounce) cans chunk light tuna in water
- drained and flaked - ½ cup sweetened dried cranberries (such as Craisins®) - ½ cup finely chopped carrot - ¼ cup chopped green onions - ¼ cup finely chopped cilantro - 1 tablespoon sesame seeds - 1 ½ teaspoons ground ginger - 1 ½ teaspoons ground red chile pepper - ¾ teaspoon kosher salt - ½ cup light mayonnaise - ¼ cup Asian chile paste (such as sambal oelek) - 2 tablespoons sesame oil - 1 tablespoon light soy sauce - 1 tablespoon honey

Instructions

1. Mix tuna
2. cranberries
3. carrot
4. green onions
5. cilantro
6. sesame seeds
7. ginger
8. ground chile pepper
9. and kosher salt together in a large bowl. Whisk mayonnaise
10. chile paste
11. sesame oil
12. soy sauce
13. and honey together in a separate bowl; add to tuna mixture and stir to coat.