

Tuna Egg Salad Bento Box

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1

Description

A whimsical bento box with tuna egg salad in a tomato with cucumber carrot flower cutouts and strawberry banana pineapple kebabs Add a heartshaped hard boiled egg and black olives to round out the bento box

Ingredients

- - 1 (5 ounce) can water-packed tuna
- drained and flaked - ½ cup canola mayonnaise - 1 hard-boiled egg
- chopped - 2 tablespoons finely chopped sweet onion - 2 tablespoons chopped hamburger dill pickle chips - ¼ teaspoon salt - 2 tomatoes - 1 banana
- sliced - 2 tablespoons lemon juice - toothpicks - 1 (4 ounce) can pineapple chunks
- drained - 6 strawberries - 2 carrots
- divided - 2 cucumbers
- divided - black olives - 1 hot hard-boiled egg
- peeled

Instructions

1. Combine tuna
2. mayonnaise
3. chopped egg
4. onion
5. pickle chips
6. and salt in a bowl to make tuna-egg salad. Place tomatoes on a flat work surface. Cut slits from the top towards the bottom to make partial wedges. Fill tomatoes with tuna salad. Dip banana slices in lemon juice. Thread a toothpick through a banana slice
7. pineapple chunk
8. and strawberry. Repeat assembling kebabs with the remaining fruit. Cut 1 carrot and 1 cucumber into 3/4-inch circles. Cut each carrot slice into the shape of a tulip using a small knife. Trim cucumber slices into leaves. Thread a leaf through a toothpick; insert a tulip on top. Repeat with the remaining leaves and tulips. Cut the other carrot and cucumber into 1/2-inch slices. Cut out mini carrot and cucumber flowers using a mini flower-shaped vegetable cutter. Place the hot egg in a heart-shaped egg mold; close the lid slowly and tightly. Soak the mold in a bowl of cold water for 10 minutes. Remove egg and drain on a paper towel. Arrange tuna-egg salad
9. fruit kebabs
10. tulips
11. carrot and cucumber cut-outs
12. and heart-shaped eggs in a bento box.