

Tuna~White Bean Stuffed Avocado



Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

4 ripe Haas avocados

1/2 lemon

1 ~ 6oz can white tuna,
packed in oil

olive oil

2T red wine vinegar

2T mayonnaise

1/3c red onion, thinly
sliced

2T parsley, chopped

1t dill, dried

1 ~ 15oz can cannellini
beans, drained

Half and pit avocados. Drizzle each open half with a squeeze of lemon juice to prevent browning.

Drain oil from tuna into medium bowl and add enough olive oil to measure 3T. Whisk vinegar and mayonnaise into oil. Add onion, parsley and dill.

Mix tuna and beans in large bowl, add dressing and mix well. Stuff tuna mixture into avocado pit openings and over top of avocado.

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