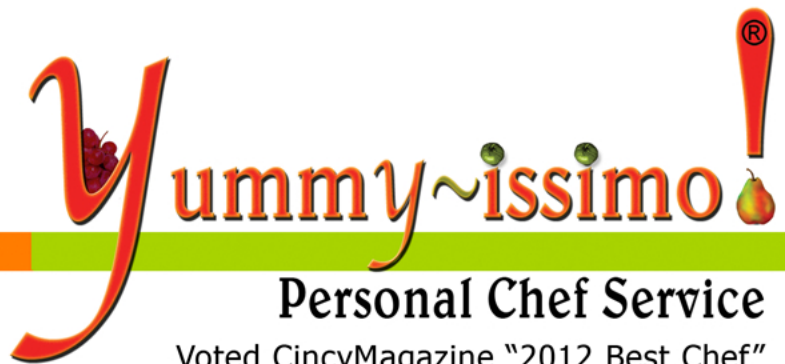


Tuscan Tuna Salad w/Olives



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

2/3c olive oil	1/4c flat leaf parsley	2 celery stalks, sliced
1/2c fresh lime juice	2 ~ 6oz cans tuna, packed in water, drained	2 shallots, finely chopped
2 limes, zested	1 small fennel bulb, chopped	1 leek, sliced
salt and pepper		1/2c pitted Kalamata olives

Using a whisk or immersion blender, combine olive oil, lime juice, lime zest, salt, pepper, dill and parsley.

Drain tuna, place in bowl and break into large pieces. Add fennel, celery, shallots, leeks and olives and mix.

Add dressing and mix well.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com