

Yellowfin Tuna & Broccoli Quinoa Salad

Serves: 4

Ingredients

- 2 ½ cups small cut broccoli florets
- 2 stalks celery, thinly sliced
- ¼ red onion, thinly sliced
- ½ cup Craisins® or dried cranberries
- 1 cup cooked tri-color quinoa (*see notes)
- 1 lemon, zested and juiced
- 2 cans [Crown Prince Natural Chunk Light Yellowfin Tuna in Spring Water](#), drained and flaked
- 1 tbs [Crown Prince Natural Anchovy Paste](#)
- ¾ cup mayonnaise
- salt and black pepper, to taste

*Quinoa can be cooked similar to rice. The ratio is 1 cup of quinoa to 2 cups of water. Place quinoa and water in a pot large enough to accommodate the contents. Bring to a boil, and then reduce heat to a simmer. Leave uncovered until majority of water has evaporated. Cover with a lid and turn off the burner. Leave the pot covered for at least 10 minutes for the quinoa to finish cooking with the residual heat. Transfer cooked quinoa to a sheet tray or shallow baking dish to completely cool before adding to any salad. Cooked quinoa can be stored in the refrigerator for up to seven days.



Directions

In a large mixing bowl, combine all ingredients except for anchovy paste, mayonnaise, salt and pepper. Set aside.

In a small bowl whisk together anchovy paste and mayonnaise. Add to all other salad ingredients and combine well. Season with salt and pepper.

Serve salad stuffed in a pita, in between your favorite slices of bread or serve with crackers or pita chips.