

## Tuna Pasta Salad

3 cans yellow fin tuna packed in extra virgin olive oil (5-ounce size)  
1 bunch of asparagus (ends trimmed at  $\frac{1}{3}$ )  
5 sweet yellow or red peppers - finely chopped  
 $\frac{1}{2}$  small Vidalia onion, minced  
1 tablespoon fresh dill, finely chopped  
1 tablespoons chives, finely chopped  
3 to 4 tablespoons Duke's mayonnaise  
 $\frac{1}{2}$  pound angel hair pasta, broken in quarters  
Lemon juice  
Salt and pepper

Flake tuna into a bowl. Add peppers, onion, dill, chives. Stir all.

Cook asparagus until it is still slightly crisp. Then chop into large pieces and add to tuna mixture.

Cook pasta until al dente and add to tuna mixture.

Stir all. Then add mayonnaise, lemon juice to taste, and salt and pepper. Some may like more mayonnaise.

Fresh tomatoes are a nice side accompaniment.

Serves 4-5. Great as a leftover.

Beth Nilsson

*"The recipe is a variation on one my husband's mother makes in Sweden. I added asparagus as a twist. Another side item is toasted sliced almonds."*