



Tonnato Sauce Pasta Salad

Episode: Canned Tuna

By: David Chang

INGREDIENTS

1 5oz can of tuna in oil
1 egg yolk
1 garlic clove
Fresh scallions
Fresh parsley
Bell peppers
1 stalk of celery
Olive Oil
Rice wine vinegar
Onion powder
Pinch of MSG
Squeeze of lemon
1 box of rotini or tubular pasta

*Use any additional herbs and vegetables at hand.

METHOD

1. In a blender or food processor, combine one 5 oz. can of tuna (tuna in oil is preferable), 1 egg yolk, 1 garlic clove, a pinch of MSG, salt and pepper, a glug of good-quality olive oil, and a few splashes of rice wine vinegar. Blend until smooth. This is your sauce.
2. Transfer to a large bowl, and mix in chopped scallions, chopped parsley, onion powder, finely diced bell peppers, and finely diced celery — all to your taste, and there is tons of room for substitutions here. Use what herbs and vegetables you have. If you have pickled peppers, chop those up and throw them in here.
3. Cook 1 box of rotini or other tubular pasta shape according to package instructions. Drain and run under cold water to let pasta cool to room temp, and mix into the sauce and vegetables.
4. Serve, garnishing each bowl with a drizzle of olive oil and a squeeze of lemon, if you want. Serves 4.