Simple southwestern tuna



Recipe credit

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About this recipe

Serves
4
Serving size
1/4 of prepared recipe
Time to make
20 minutes preparation

Ingredients

- 1 large can light tuna
- 2 tablespoons green bell pepper, diced
- 2 tablespoons onion, diced
- 2 tablespoons olive oil
- 1 teaspoon ground cumin
- 1 1/2 teaspoons chili powder
- 4 medium tomatoes

Directions

- 1. Open and drain excess liquid off tuna.
- 2. Wash and dice onion and bell pepper.
- 3. Mix first six ingredients together. Taste mixture and add more spice if you prefer.
- 4. Wash and slice tops off tomatoes. Scoop out the middles.
- 5. Fill tomatoes with tuna mixture.

Tips and variations

- If you don't have fresh tomatoes, try serving this salad on other vegetables. Slice a cucumber in half length-wise, scoop out the seeds and serve the salad in the cucumber boat. You can also try it on celery sticks.
- This salad also tastes great on a lettuce salad or in a sandwich. Scoop some of the prepared tuna directly on a lettuce salad and serve chopped tomatoes if you have them, Or serve the tuna as a filling on whole wheat bread or a wrap, adding sliced tomatoes and lettuce.

Nutritional info

Calories

132

Total fat

7.7 g

Saturated fat

1.1 g

Cholesterol

17.9 mg

Sodium

158 mg

Total carbohydrates

6.2 g

Dietary fiber

2 g

Protein

11 g

Total sugar

3.6 g

Allergens

Fish

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