



Italian Tuna Salad

Source: [Food and Wine](#)

This bright Roman-style tuna salad includes crisp celery, Castelvetrano olives, and sun-dried tomatoes.

Ingredients

- 1/4 cup thinly sliced red onion (from 1 small onion)
- 1/4 cup red wine vinegar
- 1 1/2 tablespoons fresh lemon juice (from 1 lemon)
- 1 tablespoon Dijon mustard
- 1 teaspoon honey
- 3/4 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 5 tablespoons extra-virgin olive oil, divided
- 3 (6.7-ounce) jars oil-packed tuna (such as Tonnino), drained and flaked into large pieces
- 1 (6.7-ounce) jar pitted Castelvetrano olives, drained and roughly chopped (about 1 cup)
- 1 (8 1/2-ounce) jar oil-packed sun-dried tomato halves, drained and roughly chopped (about 1 packed cup)
- 3 large celery stalks with leaves, thinly sliced (about 1 1/4 cups)
- 1/2 cup loosely packed fresh basil leaves, roughly chopped (from 1 [1/2-ounce] package)

Directions

Place onion in a small bowl, and add red wine vinegar; set aside.

Whisk together lemon juice, mustard, honey, salt, pepper, and 3 tablespoons of the olive oil in a large bowl. Fold in tuna, olives, sun-dried tomatoes, celery, and basil. Drain onions, and fold into tuna mixture. If serving immediately, drizzle remaining 2 tablespoons oil over tuna salad, folding to coat. (Alternatively, cover tuna salad, and refrigerate until ready to serve. Drizzle with remaining 2 tablespoons olive oil, folding to coat just before serving.)