

Across the Fence

Cool Summer Salad Recipe – July 2020

Cucumber Radish Tuna Salad

1 cucumber
1 bunch radishes
1 bundle cilantro
jalapenos, chopped, to taste
½ cup chopped onion, optional
1 can (5 oz.) tuna, drained
1 tsp. dill weed
1 tsp. salt
1 tsp. pepper
5 limes

Peel, cut in half, and remove seeds from cucumber. Chop cucumber into small pieces and place into a medium bowl. Wash and disinfect radishes, then chop into small pieces and add to chopped cucumber. Chop cilantro and add to cucumber radish mixture. Add drained tuna and jalapenos to taste, if desired add 1 to 2 tablespoons of jalapeno liquid. Add onion and sprinkle with dill weed, salt and pepper. Squeeze limes, pour lime juice into the bowl and mix well. Refrigerate for about 2 to 4 hours. Serve cold with tortilla chips or crackers.

Marco Ayala - Marco.Ayala-Perez@uvm.edu

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Contact us at: atfence@uvm.edu, phone: (802) 656-5059, toll free at: 1-888-283-3430

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