Mediterranean Tuna Salad’ font_container=’tag:h1|text_align:center|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal’]

Yield: 16 Entrée Salads’ font_container=’tag:h3|text_align:center’ google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal’]

Ingredients:’ font_container=’tag:h3|text_align:left|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal’]

- 5 lb. Reser’s® Tuna Salad (71117.11405)
- 4 cups White northern or cannellini beans, drained and rinsed
- 4 cups Artichoke hearts, quartered and drained
- 4 lb. Baby arugula or other leafy greens
- 2 cup Sun-dried tomatoes, julienned
- 6 Lemons, juice and zest
- Extra virgin olive oil

Directions:’ font_container=’tag:h3|text_align:left|color:%23252525' google_fonts=’font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal’]

1. Mix the beans, artichoke hearts, sun-dried tomatoes, and lemon juice into the Reser’s

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Tuna Salad in a mixing bowl.
2. Scoop salad onto a bed of baby arugula and garnish with lemon zest and a drizzle of extra virgin olive oil.
3. Serve with crusty bread.

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