

HEIRLOOM TOMATOES & TUNA CONSERVA SALAD

Yield: 2 Servings



INGREDIENTS

FOR HEIRLOOM TOMATOES & TUNA CONSERVA SALAD

1 medium heirloom tomato, cut into chunks

¼ cup yellowfin tuna ventresca, flaked (about ¼ of a 4–5 oz. jar or tin)

¼ Spanish onion, shaved

3 medium radishes, shaved

2 Tbsp. sherry vinaigrette (see sub-recipe)

maldon salt, to taste

freshly cracked black pepper, to taste

extra-virgin olive oil, for drizzling

FOR SHERRY VINAIGRETTE

2 Tbsp. sherry vinegar

2 Tbsp. extra-virgin olive oil

pinch of salt

pinch of black pepper

METHOD

FOR SHERRY VINAIGRETTE

1. Whisk all ingredients together or shake in a small jar until smooth.

FOR HEIRLOOM TOMATOES & TUNA CONSERVA SALAD

1. Place the heirloom tomato chunks in the center of a plate.
2. In a small mixing bowl, combine the ventresca, radishes, onion, and sherry vinaigrette.
3. Place the ventresca mix on the tomatoes.
4. Sprinkle with maldon salt, a few turns of fresh cracked black pepper, and a drizzle of olive oil.

