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Tuna Italiano Muffaletta

1 can (12 oz.) Chicken of the Sea® Chunk Light or Solid White Tuna,
drained and flaked
Olive Salad (recipe follows)
Olive oil Italian dressing
Lettuce leaves
Sliced tomatoes
4 to 6 muffaletta buns or Italian rolls

Combine tuna and Olive Salad. Split muffalettas and spread the bottoms with Italian dressing. Top with lettuce leaves, sliced tomatoes and tuna mixture. Cover with tops of buns. Makes 4 to 6 servings.

Olive Salad

1 cup (4 oz.) diced mozzarella or provolone cheese
1/2 cup olive oil Italian dressing
1/2 cup chopped pimiento or roasted red pepper
1/2 cup drained and sliced artichoke hearts
1/2 cup sliced mushrooms
1/2 cup chopped celery
1/4 cup drained and chopped green olives
1/4 cup drained and sliced black olives
1/4 cup chopped red onion
1/4 cup drained and sliced pepperoncini peppers

1 Tbsp. chopped Italian parsley

Mix ingredients together and marinate 2 hours, or up to 4 days. Stir occasionally. Makes 3 1/2 cups salad.

PREP TIME: 10 minutes to make muffuletta; 15 minutes to make

Olive Salad

MARINATE TIME: 2 hours

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