
Clementine's Tuna Pasta Salad

Adapted significantly from Amanda Hesser's *New York Times Cookbook*



Servings: 5

1. Simmer pasta in salted, boiling water for 10-12 minutes, according to package instructions. Do not over cook. Drain and set aside to cool.
2. In a medium-sized bowl combine the celery, cheddar, green onions, radishes, chow chow, cornichons, mayonnaise, tuna and pepper. Do add more pepper than you might think it needs.
3. Add cooled pasta and stir to combine. If using penne pasta, it takes a bit of stirring to get the salad to mix thoroughly without clumps of the tuna/mayo mixture. Chill and serve. You might garnish it with a sprinkling of minced Italian parsley.

Salt

- 1/2 pound Macaroni
- 1/2 cup celery, minced
- 1/2 cup cheddar cheese, diced
- 4 whole green onions, minced
- 4 whole cornichons, finely sliced, or dill pickle finely diced
- 3 tablespoons chow chow, or peppadew peppers, chopped
- 2/3 cup radishes, sliced
- 2/3 cup mayonnaise
- 12 ounces canned tuna, drained, flaked
- Black pepper to taste

Per Serving (excluding unknown items): 530 Calories; 30g Fat (50.4% calories from fat); 27g Protein; 40g Carbohydrate; 2g Dietary Fiber; 43mg Cholesterol; 637mg Sodium. Exchanges: 2 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 2 1/2 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.

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