



### **Fishless Tuna and Bean Salad**

1 can (13 ounce) Loma Linda Tuno, drained  
4 cups cooked cannellini beans, drained  
1 small red onion, thinly sliced  
Handful of cherry tomatoes, or small heirloom varieties, cut in half  
1 tablespoon fresh basil, roughly chopped  
¼ cup olive oil  
½ cup lemon juice  
Salt and pepper to taste

Directions: Combine beans, Tuno, and red onion. Chill in refrigerator for a couple of hours. Before serving, drizzle with olive oil mixed with lemon juice, and toss gently. Season with salt and pepper, or try with Vegetarian Express Lemony Dill Zest. Top with fresh basil.

*Submitted by N.S. of North Carolina*