

Tuna risoni salad with maple vinegar

Serves 4

Ingredients

250g Setaro risoni pasta
100ml jones extra virgin olive oil
200g Serrat's tuna in oil, drained
50g cooked peas
½ red onion, finely diced
1 tablespoon garlic puree
3 tablespoons chopped parsley
50ml jones maple vinegar
jones salt and pepper

Method

- Cook the risoni in boiling salted water until al dente.
- Drain well and mix through the oil.
- Place on a tray and allow to cool.
- Once cool fold through the tuna, peas, onion, garlic and parsley.
- Season with salt, pepper and maple vinegar.

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