



## **Bean and Tuna Salad with White Balsamic Vinegar**

*Recipe courtesy of Matt Finarelli, Beyond the Red Sauce*

Serves 4 to 6

Plain old tuna salad takes a great Italian twist here with the addition of white beans. The brightness of white balsamic vinegar makes the whole dish come alive. White balsamic vinegar can be hard to come by, but it is well worth the search! Regular balsamic would turn the salad gray and unattractive. Use white balsamic if you can get your hands on it; use white wine vinegar if you can't. This can easily be served as a side salad with almost any springtime meal, as a picnic lunch, or as an appetizer served on thick slices of Italian or French bread.

- 1 (15-ounce) can cannellini beans, rinsed and drained
- 1 (5-ounce) can tuna, drained and flaked
- 1/4 cup finely diced red onion
- 2 cloves garlic, minced
- 3 tablespoons chopped fresh flat leaf parsley leaves
- 2 tablespoons chopped fresh oregano leaves
- 3 tablespoons white balsamic vinegar
- 1 tablespoon extra virgin olive oil
- Kosher salt
- Freshly ground black pepper

Combine the beans, tuna, onions, garlic, parsley, and oregano in a bowl. Add the vinegar and then olive oil; mix well. If salad is too dry, add a little more of each to balance the overall flavoring of the salad. Season to taste with salt and pepper.