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## ROMAN SALAD

*with cannellini beans, preserved tuna, cherry tomatoes and red onion*

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*Make sure you use our Callippo tuna when making this recipe! Callippo is a family-owned company that uses premium quality yellow-fin tuna. Since 1913 Callippo has been a leading producer of tuna. This is the tuna to seek out when you want to enjoy tuna at its finest. Entirely processed in Italy*

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## ROMAN SALAD

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**Serves**  
4 people

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Ingredients available at Mediterranean Foods

### Ingredients

- 2 Tins of cannellini beans
- 2 Tins of 80g oil preserved Callippo tuna preserved in oil
- 1 Tablespoon of balsamic vinegar
- 1/2 Teaspoon of salt
- 1 Punnet of cherry tomatoes
- 1 Red onion thinly sliced
- 10 Leaves of fresh basil

1. Drain and rinse the cannellini beans and place them in a large bowl. Wash the cherry tomato and cut them in half. Place the cut tomato with the beans.
2. Open the tuna and drain the oil in a smaller bowl. Place the tuna with the tomatoes and beans.
3. Add the sliced onion and with your hands tear the basil leaves and add them in to the bowl.
4. Pour the balsamic vinegar into the small bowl with the oil from the tuna and whisk energetically. Season the salad with salt and freshly ground black pepper.
5. Pour the dressing all over it and mix thorough.

*Buon Appetito!*



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