

# Spicy tuna **salad**



4 people

10 min preparation time

40 min cooking time

## All ingredients

**1 tin 1/5 of 160 g** [la belle-iloise tuna with spices and aromatic flavourings](#)

**400 g** firm-fleshed medium potatoes (such as Charlotte)

**8** elongated cherry tomatoes (approx. 90 g)

**2 ½** dried tomatoes (approx. 20 g)

**12 cubes** of feta in oil and herbs (approx. 35 g)

**1 tablespoon** small capers (approx. 10 g)

## Steps

- 1- Cook the potatoes in their skins in salted water approx. 40 mins
- 2- Drain and leave to cool
- 3- Put the dried tomatoes cut into thin strips, the cherry tomatoes cut into quarters, the feta coarsely crumbled, basil, salt, lemon juice and the flaked tuna with its oil in a large bowl
- 4- Add the peeled potatoes cut into 1cm cubes
- 5- Gently mix everything together
- 6- Chill for at least an hour before serving