



TUNA AND POTATO SALAD



INGREDIENTS:

- 2 cans of tuna in brine or oil
- 5-6 potatoes
- 2 eggs
- 2 carrots
- 100 gr. olives without pits
- chopped green parsley
- salt
- pepper
- olive oil



PREPARATION:

Place potatoes in a large saucepan. Cover with cold water. Bring to the boil over medium-high heat. Reduce heat to medium. Cook for 15 to 17 minutes or until tender.



Drain. Peel the potatoes and cut into small pieces. Do the same with carrots. In a separate pot boil the eggs. Then peel them and cut them into slices.

Place potatoes in a large bowl. Add drained carrots, tuna, eggs, olives and parsley





Pour over olive oil. Season with salt and pepper to taste, give it a good toss to make sure everything is equally distributed then cover and pop it in the fridge to cool for about an hour before serving.

HOPE YOU LIKE IT!

