



TUNA PASTA SALAD

- 1 6 ounce can **Crown Prince Natural Albacore Tuna**, drained and chunked
- 1/2 bottle **Crown Prince Natural Clam Juice**
- 12 ounces dried farfalle (bow-tie pasta)
- 2 medium red potatoes, cubed
- 6 ounces fresh green beans, trimmed and halved
- 3 cloves garlic, minced
- 4 tablespoons lemon juice
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 tablespoon snipped fresh chives
- 1 15 ounce can white beans, drained and rinsed
- 1 small red onion, thinly sliced
- 1 large tomato, diced
- 1 red bell pepper, roasted and sliced
- 2 tablespoons capers, drained and rinsed
- 1/4 cup snipped fresh basil, thinly sliced
- salt and black pepper to taste



Bring a large pot of water to a boil over high heat. Add the pasta and potatoes. Reduce heat to medium and cook for 6 minutes. Add the green beans and cook for 5 minutes or until the vegetables and pasta are tender. Drain and transfer to a large bowl. Set aside.

In a small bowl, combine the garlic, clam juice, lemon juice, oil, vinegar and chives. Pour over the pasta mixture and toss. Add the tuna, white beans, onion, tomato, bell pepper, capers and basil. Season with salt and pepper and toss gently to mix. *Serves 4-6.*

NOTE: The salad can be stored in the refrigerator for up to 2 days.