

Appetizers

Mai's March Madness Charcuterie

Tuna Salad



Ready in **15 minutes**

Serves **4-6**

Ingredients

- 2 cans of tuna in water, drained
- ¼ small sweet onion, minced
- 2 celery stalks, minced
- ½ tsp garlic salt
- ½ tsp celery salt
- ½ - ¾ C mayo
- Optional, 2 Tbsp fresh dill, chopped
- 1 Tbsp green onions for garnish

Preparation

1. Mix drained tuna with onion, celery, garlic salt and celery salt, and dill.
2. Add mayo - use half a cup if you like your tuna a little dry, or more if you like it creamy..

Tips

This is one dish I include in Mai's March Madness Pantry Charcuterie. It's also great in sandwiches, and tuna melts. I discovered that cranberry jam goes really well with it!.

Spiritual Message from this recipe

I believe it's a spiritual law that "thou shalt not waste." Everytime I use up all I have, I feel like I am showing appreciation to God. He's given us the gift of such a variety of delicious food. Just like when you give someone a gift, you appreciate knowing that they use it, I really feel God is pleased when we use what He has blessed us with.