

Tuna, Capers and Warm Potato Salad

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Serves 4

Ingredients:

12 Yukon gold potatoes, steamed and quartered
2 medium tomatoes, cored, halved and cut into ¼ inch thick slices
½ medium sized red onion, sliced thin
6 basil leaves, washed and shredded thin
4 tablespoons extra virgin olive oil
3 tablespoons red wine vinegar
Salt and pepper to taste
Six ounces fresh tuna lightly grilled and cut into bite-sized chunks
½ cup small capers in brine

Preparation:

Steam the potatoes until tender, about 12 minutes. After they have cooled, quarter them. In a mixing bowl, stir together the tomatoes, onion, basil, oil and vinegar until blended. Season with salt and pepper and set aside.

Toss the potatoes and tuna with the tomato basil dressing until well coated, sprinkle with the capers and serve.