

TUNA SALAD

Yield: 7 Servings | Serving Size: 1/2 cup

Cost/Serving: \$0.71

Ingredients:

2 (5-ounce) cans tuna, drained

1 cup minced celery

2 Tablespoons mayonnaise

2 Tablespoons plain yogurt

1 cup seedless grapes, cut in half

Lettuce leaves, washed and separated

Directions:

- 1) Drain the cans of tuna.
- 2) Wash celery, grapes, and lettuce.
- 3) Collect, chop, and measure all ingredients before starting to prepare the recipe.
- 4) Stir together tuna, celery, mayonnaise, and yogurt in a bowl.
- 5) Add grapes to mixture and stir gently.
- 6) Cover and chill until ready to serve.
- 7) Serve on lettuce leaves.
- 8) Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.

Be creative! Try apples or mandarin oranges instead of grapes, add shredded carrots, or serve on crackers, tortillas, or bread.

Nutrition Facts

7 servings per container

1/2 Cup (97g) Serving size Amount Per Serving 80 Calories Total Fat 4g Saturated Fat 1g Trans Fat 0g 5% Cholesterol 15mg Sodium 140mg 6% Total Carbohydrate 5g 2% Dietary Fiber 1g 4% **Total Sugars 4g** Includes 0g Added Sugars 0% Protein 9g 18% 4% Vitamin D 1mcq Calcium 27mg 2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Iron 1mg

Potassium 192mg



6%

4%

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