

Spanish Tuna-Potato Salad



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Ingredients

2 lbs. small red potatoes, cut into 2-inch pieces

$\frac{1}{2}$ cup extra-virgin olive oil

Salt and pepper to taste

$\frac{1}{4}$ cup sherry vinegar

1 red bell pepper, cut into 1 1/2-inch pieces

1 poblano chile, cut into 1 1/2-inch pieces

1 small sweet onion, thinly sliced

3 tablespoons capers, drained and rinsed

3 tablespoons chopped fresh oregano, basil or mint

2 teaspoons smoked sweet paprika

6-9 ounces good-quality tuna, packed in oil

Method

1. Preheat oven to 400°F.

2. Place potatoes in a shallow baking dish. Drizzle with olive oil and season to taste with salt and pepper. Roast potatoes for 20 minutes or until tender. Remove from oven and place in a large bowl. Add the sherry vinegar and marinate for 10 minutes. Add remaining vegetables, herbs and paprika. Adjust seasoning adding salt, pepper and paprika to taste. Separate tuna with a fork and gently toss with mixture.

3. Serve chilled or at room temperature.

Notes

For a spicier version, add a cup of diced Spanish chorizo

Source: Central Market (4 servings)