

# Tuna Salad Salad

Serves two

In the same way I do not want to explore the pizza with the “creative toppings,” (give me A Margarita), I am not interested in a “twist” on a tuna salad, as it falls under a style of food I like to ask to “Please Just Play The Hits”). The classic cravings are specific and the failure to deliver in the name of “putting a spin on it” is a soul crushing disappointment every time.

The tuna itself can be packed in oil or spring water, purchased in Italy or the Key Foods, come in a tin can or glass jar, I do not care. What I do care about: Does the salad itself have the proper amount of mayonnaise (“just enough”)? Is the tuna properly mashed into just the right texture (not too chunky, never mushy)? Is it bright with acidity and oniony with...onions? Have you included celery and perhaps, “too much” dill? Is iceberg lettuce involved, in any way? This tuna salad, says YES, unequivocally, to all of those questions.

**1 small red onion or 1 large shallot**

**1 lemon, zested and halved for juicing**

**Kosher salt, freshly ground black pepper**

**2 tablespoons capers, coarsely chopped, optional**

**1 5–7 oz. can or jar tuna packed in oil or spring water, drained**

**2–3 tablespoons mayonnaise, plus more for the toast, if you like**

**1–2 celery stalks, finely chopped**

**¼ cup fresh dill leaves, coarsely chopped, divided**

**1/2 head iceberg or romaine lettuce, leaves torn into large pieces**

**2 slices rye bread, well toasted**

**Softened butter, for the toast (unless you prefer mayo)**

1. Finely chop half the onion (or shallot), thinly slice the remaining and set aside (you can also finely chop the whole thing if eating onions “two ways” does not interest you the way it interests me).
2. Combine the finely chopped onion in a medium bowl with lemon zest, the juice from about ½ a lemon, and the capers, and season with salt and pepper. Let sit 5 minutes or so, to kind of lightly pickle and macerate (this is doing two things: mellowing out the raw onion, and flavoring the lemon juice so that it can better dress the entire mixture).
3. Add the tuna and, using a fork, mix it until well-combined. Add half of the dill and the mayo. Mix well, like you’re making a dressing (you’re making a dressing!). Add the celery, and mix until it resembles the tuna salad you want to see in the world (the end texture can be smooth and pate-like, or chunky and dressed, and that is really personal preference).
4. Scatter the lettuce and remaining sliced onion onto a large plate, squeeze the other half of the lemon over and season with salt and pepper. Spoon the tuna salad in and on the lettuce, like you’re creating a little edible arrangement. Scatter with capers, if using, and remaining dill.
5. Cut the toast into triangles (tastes better) and spread with a bit of softened butter or mayonnaise, or both if you’re truly “going for it.”
6. Eat like lettuce cups, like a salad, or like open faced toast.