

Orange Basil Tuna Quinoa Salad

2 cans (4.5 oz.) StarKist EVOO® Solid Yellowfin Tuna in Extra Virgin Olive Oil, chunked

½ cup uncooked quinoa

1 orange, zested, sectioned and juiced

2 green onions, sliced

2 Tbsp. sliced fresh basil

2 oz. goat cheese, crumbled

2 Tbsp. chopped fresh parsley

½ cup chopped pistachios, divided Arugula

Directions:

- Cook quinoa according to package directions. Remove from heat and mix in zest from 1 orange. Set aside to cool.
- Peel orange and remove as much of the pith as possible with a paring knife. Separate orange slices into individual sections and cut each section in half. Squeeze juice from the remaining orange sections into a small bowl.
- Mix about 1 Tbsp. orange juice, green onions, basil, goat cheese, parsley and half the pistachios into the quinoa.
- 4. Gently mix in tuna and orange sections.
- 5. Place mixture on bed of arugula & top with remaining pistachios.

Servings: 4 | Prep Time: 15 minutes | Cook Time: 15 minutes

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