

## GREEN BEANS & TUNA WITH BASIL

### Ingredients

- 1 lb **green beans**, trimmed and cut into 3-4 inch lengths
- 1 small **red pepper**, cut in half lengthwise, seeded and de-ribbed  
**salt & pepper**
- 1/3 cup diced red **onion**
- 2 Tbsp finely chopped **basil leaves**
- 1 Tbsp fresh **lemon juice**, or to taste
- 3 Tbsp **olive oil**
- 1 can **tuna**, drained
- 1-2 Tbsp **capers**, depending on taste, rinsed and drained

### Instructions

- 1.** Fill a large saucepan  $\frac{3}{4}$  full of water and bring to a rapid boil. Add the green beans, bell pepper halves, and 2 tsp salt. Return to a boil and cook uncovered until the beans are just tender but still firm, about 4-5 minutes. Drain well.
- 2.** Place the beans in a large bowl. Cut the pepper halves lengthwise into strips  $\frac{1}{2}$  inch wide. Add to the beans, along with the red onion and 1 Tbsp of the basil. Sprinkle with 1 Tbsp lemon juice and a little salt and pepper to taste. Toss to coat the beans well with the lemon juice. Drizzle with the 3 Tbsp of olive oil and toss again.
- 3.** In a separate bowl, break the tuna into small chunks. Add the capers and the remaining 1 Tbsp of basil. Season to taste with lemon juice, olive oil, salt & pepper as needed. Toss gently to blend.
- 4.** Arrange the beans on a serving platter or individual plates and mound the tuna mixture in the center. Serve at once.