

Artisan Lettuce Cups with Tuna, Tomato and Capers

Ingredients:

4 heads Tanimura & Antle Petite Gem Lettuce
1 lb, 4 oz Tomatoes, diced small
10 oz. Canned Tuna, Olive Oil Packed Broken into Large
Chunks
1/3 cup Capers (about 2 oz. Weight)
4 oz. Tanimura & Antle Artisan Red Onion, minced
3 oz. Extra Virgin Olive Oil

Recipe created by Chef Jeremy MacVeigh for Tanimura & Antle

1 tsp. Salt
1/4 tsp. Black Pepper, ground

Yields 8 5 — 6 oz. Portions (3 lettuce cups)

Directions:

Lettuce Preparation: Cut off 1-2 in. of bottom core of lettuce. Place leaves in colander and rinse under warm water and drain. Place in refrigerator to crisp for at least 30 minutes

Filling Preparation: In mixing bowl, combine tomatoes, tuna, capers, olive oil, salt and black pepper. Mix thoroughly to combine. Add more salt and pepper if desired.

Presentation: On service plates or platters, place 24 leaves of the Artisan Lettuce. Choose leaves that will hold the amount of filling desired. Save the rest of the lettuce for salads. Fill each lettuce leaf (cup) with about 3 tbsp. Of filling. Yields approximately 24 lettuce cups. Serve.

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