

Alejandro Penafiel's Rice with Tuna Salad for Jacob Kirkegaard

December 16th 2021

The following is a recipe that brings me memories of my grandmother's home after a long day at the beach, usually if it was not my aunts who made it, likely would have been my grandmother. Super quick and easy.

- **Rice with Tuna Salad**
- - 1 Red Onion
- - 4 Limes
- - Cilantro Bunch
- - 2 Cans of Tuna in Oil
- - White Rice
- - a bag of plantain chips (optional)

First peel wash and mince the onion and place it in a bowl, squeeze the lemons over it and leave it to sit while the rest is made.

Once that is done is time for the rice, 1 1/2 cups of water per 1 cup of rice. leave it cooking on a pot at medium heat.

in the meantime chop the cilantro and keep it handy.

When the rice water began to dry, open the tuna cans and mix them (oil and everything) with the cilantro (not all) and the onions/limes, add salt, pepper and a dash of mustard to taste, mix everything together.

By now the rice should be done.

How to serve:

In a bowl place the rice first, and top it with at least 2 good scoops of the tuna mix.

garnish with the remaining cilantro, some olive oil, salt and pepper.

Crushed plantain chips can also be use as garnish.







