

Cashew Tuna Salad Cucumber Bites

Tasty Cashew Tuna Salad Cucumber Bites make for the perfect Whole30-friendly lunch (or snack) and are made in just 10 minutes!

🕒 Prep: 10 mins Total: 10 mins

👤 Servings: 4 servings

1x	2x	3x
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INGREDIENTS

- 2 (5 oz) cans Safe Catch Tuna (recommend 1 seasoned tuna of choice + 1 non-flavored)
- 1/2 cup broccoli slaw, roughly chopped
- 1/2 cup diced bell pepper
- 1/3 cup diced red onion
- 1/4 cup fresh basil, chopped (or fresh herb of choice)
- 1/4 cup dry roasted cashews, roughly chopped (such as Back to Nature)
- 1 lemon, juiced
- 1/3-1/2 cup mayo (recommend Primal Kitchen Avocado Mayo)
- Sea salt and black pepper to taste
- 1 medium cucumber, sliced about 1/4-inch thick

INSTRUCTIONS

1. In a medium bowl, combine all of the ingredients except for the cucumber slices. Add additional mayo to achieved desired creaminess.
2. Top tuna salad on cucumber slices. Garnish with additional fresh basil and chopped cashews if you wish.

NOTES

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NUTRITION INFORMATION

Serving Size: 1/4 of recipe Calories: 287 Fat: 21 g Sodium: 217 mg Carbohydrate: 10 g
(Fiber: 1 g Sugar: 4 g) Protein: 20g

DIETARY

Dairy-Free Gluten-free Grain-Free Paleo Whole30

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