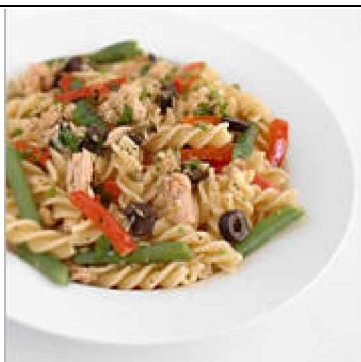


RECIPES FROM AL KRISMER PLANT FARM

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Tuna Pasta Salad with Dill



PREP TIME **15 Min**
COOK TIME **10 Min**
READY IN **1 Hr 25 Min**

SERVINGS & SCALING

Original recipe yield: 12 servings

INGREDIENTS

- 1 (16 ounce) package small uncooked seashell pasta
- 1 1/2 cups mayonnaise
- 1/2 cup milk
- 2 tablespoons pickle juice
- 2 teaspoons dried dill weed
- 1 teaspoon salt
- 1/8 teaspoon ground black pepper
- 2 (6 ounce) cans tuna packed in water, drained
- 1/2 cup chopped onion (optional)

DIRECTIONS

1. Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.
2. In a large bowl, whisk together the mayonnaise, milk, pickle juice, dill, salt, and pepper. Mix in tuna and onion. Toss with cooked pasta. Cover and refrigerate 1 to 2 hours before serving.