

OLIVE AND POTATO SALAD WITH TUNA AND RED PEPPERS (RIN RAN)

Ingredients	Amounts
Tuna, canned oil-packed or oil poached fresh	8 oz.
New potatoes, little	1 lb.
Bell peppers, red, large, seeded, diced	2 ea.
Green olives, pitted, cut in half (such as Spanish arbequino olives stuffed with lemon)	1 cup
Extra virgin olive oil	6 Tbsp.
Red wine vinegar	2 Tbsp.
Cumin ground	1 tsp.
Sweet paprika (pimenton de la vera dulce)	1 tsp.
Salt and freshly ground black pepper	to taste
Flat leaf parsley, coarsely chopped	4 Tbsp.

Method

1. Cook the potatoes in lightly salted water until they are just done, tender but firm enough to slice, about 20 to 25 minutes.
2. Cool a bit then peel and dice.
3. If using fresh tuna, poach it gently over low heat in olive oil until almost cooked through.
4. Combine diced potatoes, diced peppers and olives in a salad bowl.
5. Add the tuna, broken up into small pieces with your fingers.
6. Combine oil, vinegar, cumin, paprika, black pepper and perhaps a bit of salt.
7. Pour this over the salad ingredients and toss well.
8. Garnish with parsley.

Yield: 4 as a full lunch, 8 as part of a tapas assortment