

BIG BOOK
OF SMALL,
COOL
SPACES



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Lunch Recipe: *Crisp Tuna-Cabbage Salad*



I love a little crunch in my tuna salad. I also am not the biggest fan of mayonnaise; I like a dab but no more. Here's a tuna salad in that spirit — fresh, crisp, and light.



I used Wild Planet wild-caught tuna for this salad. (Sara Kate mentioned them in her [roundup of the highlights at the 2009 Fancy Food Show](#).) Their tuna is a little more expensive, but it's more sustainably caught. It is also supposed to be lower in mercury. All good things, and the tuna itself was delicious. You can see it above, just after I opened the can. A solid mass of tuna! No little flecks and specks swimming in water.

Like I said, this salad is simple and fresh; it benefits from a healthy helping of black pepper. I'd love to add a little garlic next time — an addition just for weekend lunches, perhaps! (Tuna *and* garlic? No need to overwhelm your coworkers!)