

## **SUNBLEST VEGETARIAN TUNA & PEA SALAD**

### **INGREDIENTS:**

#### **For The Pasta And Salad:**

**50–60 people**

**4.4 kg Sunblest Macaroni**

**2.75 litres peas, 1.6–1.7 kg frozen or drained tinned**

**2.75 litres corn, 1.6–1.7 kg**

**11 × 425 g tins vegetarian tuna / tuna-style protein, 4.7 kg drained**

**715 ml oil**

**330 ml butter, approx. 300–330 g**

**11 tbsp chives, chopped 45 g**

**11 shallots, finely chopped**

**5–6 whole lettuces, shredded**

**22 radishes, optional, thinly sliced**

#### **For The Dressing:**

**330 ml fresh lemon juice**

**1.93 litres mayonnaise**

**165 ml condensed milk**

**11 tbsp fennel, chopped, 45 g**

**11 tbsp salt, 165 g start with 7 tbsp, adjust  
black pepper to taste**

### **METHOD:**

- 1. Cook macaroni: Cook macaroni in batches. Drain well and cool slightly.**
- 2. Sauté shallots: In a large pot, heat oil and butter and sauté shallots until soft. Do not brown.**
- 3. Add tuna and peas: Add vegetarian tuna and peas and heat through gently. Fold in chives.**

- 4. Combine with pasta: Combine the pasta and tuna mixture in a large catering bowl.**
- 5. Add dressing: Mix the dressing separately, then fold through evenly.**
- 6. Finish and serve: Add lettuce and radish just before serving to keep them crisp.**