



Photos by Craig Lee / Special to The Chronicle; styling by Katie Popoff

César's Spicy Tuna Salad

Serves 4, or enough for 6 sandwiches

This recipe is adapted from "César: Recipes from a Tapas Bar," by Olivier Said and James Mellgren with Maggie Pond — the companion cookbook to the Berkeley restaurant. It has a little kick and a lot of oil; we've halved it from the version in the book, so feel free to add more if you'd like. Serve this alone or on a sandwich garnished with sliced, hard-boiled eggs and arugula.

2 cans (6 ounces each)
high-quality tuna in oil,
preferably Spanish

About 20 green olives,
pitted and finely
chopped, to taste

2 green onions, white and
green parts, chopped

About 2/3 cup salt-packed
capers, rinsed and
coarsely chopped, to
taste

1/3 cup finely chopped fresh
flat-leaf parsley

1 jalapeno chile, minced

3/4 cup extra virgin olive oil

2 teaspoons dried red chile
flakes

Juice of 2 to 3 lemons

Instructions: Open the tuna
and discard the top layer of oil.
Do not rinse the tuna.

Place the tuna in a large
bowl; add the olives, green
onions, capers, parsley,
jalapeno, olive oil, chile flakes
and the lemon juice, adjusted
to your liking. Fold together
gently. Do not break apart the
tuna too much; there should
be a nice mix of small and
larger pieces.

Per serving: 659 calories, 23 g
protein, 4 g carbohydrate, 61 g
fat (9 g saturated), 23 mg
cholesterol, 1,331 mg sodium, 2
g fiber.

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