



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  $\frac{2}{3}$  cup salt-packed**  
capers, rinsed and  
coarsely chopped, to  
taste

**$\frac{1}{3}$  cup finely chopped fresh**  
flat-leaf parsley

**1 jalapeno chile, minced**  
 **$\frac{3}{4}$  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.

**XNIP code:** XKA6