

# Neiman Marcus Tuna Pecan Salad

**Serves 6, or enough for 8 sandwiches**

If you've been to the cafe at Neiman Marcus, you've probably seen tuna similar to this. We've adapted it from "The Neiman Marcus Cookbook," cutting down on the mayonnaise and adding a little squeeze of lemon to brighten it. Because the nuts can get soggy, this is best served right away over a bed of greens or in sandwiches.

**3 cans (6 ounces each) chunk white albacore tuna in spring water, drained**  
**1/2 cup finely diced celery**  
**1/2 cup sliced (1/4-inch) water chestnuts, drained**  
**3/4 to 1 cup mayonnaise**  
**3/4 cup coarsely chopped pecan pieces, toasted**  
**Salt and pepper, to taste**  
**Squeeze of fresh lemon juice**

**Instructions:** In a large bowl, lightly break up the tuna with a fork. Add the celery, water chestnuts and mayonnaise, and stir well to combine. Fold in the pecan pieces, and season to taste with salt, pepper and a squirt of lemon juice, if needed. Cover and refrigerate until ready to serve.

**Per serving:** 416 calories, 22 g protein, 5 g carbohydrate, 35 g fat (5 g saturated), 50 mg cholesterol, 491 mg sodium, 2 g fiber.

**XNIP code:** HK3P