

# Spanish Potato Salad with Tuna

**Category:** Spanish

**Servings:** 8

**Rating:** 10

**Source:** "Tapas", by Penelope Casas

## Description:

A great Spanish tapa, served to complement other tapas. A cold, crisp Rosé wine goes very well with these appetizers.

Quality of the potatoes and olive oil are critical.

## Ingredients:

1/2 cup, tinned flaked white	tuna
6 teaspoons	white wine vinegar
1 lb, small red waxy or new	potato
3 tablespoons	olive oil
1 large clove, minced with a garlic press	garlic
to taste	Sea salt
3 tablespoons	parsley
1/4 cup finely minced	sweet onion
1 hard-boiled	egg
1/8 teaspoon or to taste	cayenne pepper
6-8, cut in thick slices	green olives with pime
2 tablespoons, minced	pickle

## Instructions:

Combine half of a 7 ounce tin of tuna with 2 teaspoons of vinegar and let sit overnight in the fridge.

Boil the potatoes in salted water until they are tender and then cool and cut in half crosswise. (It is not necessary to peel the potatoes). Combine with the tuna.

Whisk together the oil, 4 teaspoons of vinegar, salt, and garlic. Mash the egg yolk and mix it into the dressing along with the onions, 2 tablespoons of minced parsley, and the cayenne. Fold the dressing into the potato salad and top with minced pickle, minced egg white, and the remaining parsley.

Serve at room temperature.