



Classic Mayo-Dressed Tuna Salad Sandwiches

Ingredients

- 1 medium red onion (about 8 ounces; 225 g), cut into 1/4-inch dice
- 1/2 cup (120 ml) red wine vinegar
- 4 (5-ounce; 140 g) cans oil-packed tuna, drained
- 1 cup (240 ml) mayonnaise, plus more as needed
- 2 stalks celery (about 6 ounces; 170 g total), cut into 1/4-inch dice
- 1 ounce (about 10 stalks) flat-leaf parsley leaves and tender stems, minced (about 1/4 packed cup)
- 1/2 teaspoon (3 g) Asian fish sauce or very finely minced oil-packed anchovy fillets (about 2 small fillets)
- Kosher salt and freshly ground black pepper
- 8 slices sandwich bread, very lightly toasted
- Romaine lettuce leaves, torn, for garnish

Directions

1. In a small bowl, combine onion and vinegar (vinegar should just cover onion; add more if it does not) and let stand 15 minutes.
2. Meanwhile, in a medium bowl, combine tuna and mayonnaise and mix very well with a spoon until tuna is reduced to very small shreds.
3. Drain onion well, then add to tuna along with celery, parsley, and fish sauce or anchovy. Mix until well incorporated, then season with salt and pepper. Add more mayo, 1 tablespoon at a time, if desired.
4. Spoon tuna salad onto 4 bread slices, top with lettuce leaves, then close sandwiches. Serve right away.