

## Tuna Tonnato with Eggplant Salad

BY PAUL GRIMES AND SHELLEY WISEMAN GOURMET AUGUST 2008

YieldMakes 4 servings

2 (6-ounce) cans light tuna packed in olive oil (preferably Italian), drained, divided  
1 large anchovy fillet  
1/4 cup mayonnaise  
2 tablespoons extra-virgin olive oil plus additional for drizzling  
2 teaspoons drained capers  
2 teaspoons fresh lemon juice  
2 grilled eggplant,  
1 teaspoon finely chopped garlic  
1/3 cup coarsely chopped parsley  
1 teaspoon grated lemon zest  
1 teaspoon red-wine vinegar  
2 cups grape tomatoes, halved lengthwise  
1/3 cup coarsely chopped mint  
2 cups (1/2-inch) bread cubes from a country loaf, toasted  
Equipment: 4 (16-ounces) wide jars or containers with lids

### Preparation

Blend 1/4 cup tuna, anchovy, mayonnaise, oil, capers, and lemon juice in a blender until smooth to make tonnato sauce.

Pulse eggplant, garlic, parsley, zest, vinegar, 1/2 teaspoon salt, and 1/4 teaspoon pepper in a food processor until combined but not smooth.

Toss tomatoes with mint, 1/2 teaspoon salt, and 1/4 teaspoon pepper.

Divide eggplant mixture among jars and layer remaining tuna (broken up into large chunks), tonnato sauce, croutons, and tomatoes (including juices) on top. Drizzle with olive oil.

Cooks' note:

Assembled jars can be chilled up to 6 hours. Serve at room temperature.