Spicy Tuna Boat

PREP TIME: 10 MIN | SERVINGS: 2

INGREDIENTS:

- 1 can tuna
- 1/2 onion, diced
- 1 stalk celery, diced
- 1/2 carrot, shredded
- 1 -2 Tbsp oil, mayo, or soy sauce
- 1-2 Tbsp hot sauce
- Salt and pepper
- 1 cucumber, peeled and cut in half

DIRECTIONS:

- Wash all produce.
- Dice onion and celery. Peel carrots and shred. Add to a medium-sized bowl.
- Open and drain tuna. Add to bowl.
- Add your choice of oil, mayo, or soy sauce. Add hot sauce and mix together. Add salt and pepper to taste and mix.
- Peel cucumber. Cut length-wise. Scoop out the middle of the cucumber.
- Scoop tuna mixture into the cucumber and enjoy!

RECIPE NOTES:

- If you don't want your tuna spicy, skip the hot sauce.
- You can use other veggies like bell pepper and zucchini.
- The spicy tuna would also be delicious as a dip with crackers!