Dill Pickle Tuna Macaroni

2 warm macaroni portions · Active 15 min · Total 25 min

Skills: Easy

Ingredients

- 6 oz elbow macaroni (170 g)
- 1/4 teaspoon fine salt for cooking water
- 1 can tuna in water (5 oz/142 g), drained
- 1/4 cup finely diced dill pickles (40 g)
- 1 celery stalk, finely diced (50 g)
- 2 tablespoons mayonnaise (30 g)
- 1 teaspoon Dijon mustard
- 1 tablespoon chopped fresh dill
- 1/8 teaspoon ground black pepper
- 2–4 tablespoons reserved pasta cooking water (30–60 ml)

Set out

2-quart saucepan, Colander, Mixing spoon, Measuring cup

Allergens

Wheat, Fish, Egg, Mustard. Check labels and substitutions.

Make it

1. Cook macaroni in the saucepan of boiling water with the measured salt, following the package timing until tender. Before draining, reserve 1/4 cup cooking water.

2. Drain the pasta well and return to the warm pan off the heat.

3. Mix mayonnaise and mustard with 2 tablespoons reserved cooking water. Fold into the pasta with pickles, celery, dill and black pepper.

4. Break the tuna into broad flakes and fold through gently. Add another tablespoon or two cooking water if the dressing is too thick.

5. Serve immediately in two bowls. For a cold version, transfer promptly to a shallow container and refrigerate until fully cold before packing.

A compact supper with a second use

The warm version is ready with one saucepan and a colander. If saving a portion for tomorrow, put it in a small shallow box before sitting down to eat rather than leaving the whole pan on the hob while the evening moves on.

A useful detail

The tuna is canned and ready to eat; the warm pasta does not need to cook it again. Use a clean utensil and serve or refrigerate the mixed dish promptly.

Keep it well

Refrigerate leftovers within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 2 days. Serve cold after safe storage, or reheat to 165°F/74°C. A cold packed portion needs two cold sources and continued refrigeration.