

Tuna Crunch Potato Waffles



Serves 4 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

x (160g) tin tuna chunks in spring water, drained
195g frozen sweetcorn, cooked and drained
2 salad onions, finely sliced
1 red pepper, deseeded and finely diced
1 green pepper, deseeded and finely diced
2 tbsp mayonnaise
1 lemon, juiced
2 baby gem lettuces
1 tbsp olive oil
4 potato waffles

1. For the topping, put the tuna, half the sweetcorn, the salad onion and half the red and green pepper into a large bowl. Add the mayo and half the lemon juice; season, then mix well and set aside.
2. Put the remaining sweetcorn and red & green pepper into a separate large bowl. Remove & set aside 8 outer leaves of the lettuces (keep whole so you can serve the salad in them). Shred the lettuce hearts and add to the bowl; season to taste. Squeeze over the remaining lemon juice; drizzle in the olive oil. Toss together.
3. Toast the frozen potato waffles in the toaster or cook under the grill or oven, as per the pack instructions.
4. Arrange the lettuce leaves on a plate & spoon some sweetcorn salad into each. Top the waffles with the tuna mix. Serve with freshly ground black pepper.