

Starfrit: Fresh salad with citrus and fresh herbs

Recipe for 4 persons



Description

Light and nourishing meal, easy and quick to make and perfect for a lunch box and without any of the major allergens! Perfect for your **Lock&Lock Bento Lunchbox - 950ml by Starfrit**.

<https://www.starfrit.com/en/lock-lock-bento-lunchbox-950ml-6>

Ingredients

Salad

- 2 Cup(s) Seedless watermelon
- 1 Unit(s) Cucumber
- 1 Cup(s) Pitted black olives
- 1 Unit(s) Yellow pepper
- 8 Leaf(ves) Basil
- 2 Sprig(s) Tarragon
- 10 Sprig(s) Chives
- 5 Unit(s) Italian tomatoes
- 2 Tbsp Pumpkin seed
- 1 Unit(s) Yellow mango
- 1 Tbsp Balsamic vinegar
- 1 Tsp Dijon mustard
- 1 Unit(s) Lime
- 1 Can(s) Flaked light tuna

- Olive oil
- Salt and pepper

Preparation

- Preparation time **20 mins**
- Preheat your **Four** at **375 F°**

Preparation

Cut the watermelon flesh into small cubes. Cut the cucumber into half moons and remove the seeds, then salt them to remove excess water. Seed and slice the pepper. Finely slice the chives, tarragon and basil. Cut the tomatoes into quarters, remove the seeds and cut into small cubes. Roast the pumpkin seeds in the oven for 5 minutes. Cut the mango into small cubes. Zest the limes and juice them.

Salad

In a mixing bowl, combine the mustard, vinegar, salt, pepper, olive oil, lime zest and lime juice. Add the rest of the ingredients except for the tuna and gently combine. Add the fresh herbs and combine. Transfer to your Starfrit lunch box and top with the tuna.

Keep refrigerated until ready to eat.

Bon appétit!