

Stuffed Tuna Shells



Ingredients

12 jumbo pasta shells

Three 5-oz. cans albacore tuna, drained

2 stalks celery, chopped

1 large tomato, chopped

4 green onions, chopped and divided

1/4 cup freshly grated Parmesan cheese

1/2 tsp. curry powder

1 Tbsp. dried parsley

1 tsp. dried dill weed

Dash of garlic powder

1/3 cup mayonnaise

Directions

Cook shells according to package directions. Drain, rinse, let cool, and set aside.

Empty drained tuna into a medium bowl and flake with a fork, if needed. Add celery, tomato, green onions (reserve a small amount for garnish), and Parmesan cheese, then mix together.

Sprinkle in the seasonings and toss until incorporated. Measure in mayonnaise, adding more if needed, and mix until combined. Spoon into cooked shells and top with remaining green onions.

Cover and refrigerate until ready to serve.