



Easy Tuna Salad Recipe with Bold, Creamy Flavor

My First Tuna Salad

I made my first tuna salad when I was young. I used too much mustard. It was so tangy! My brother still teases me about it. I still laugh at that.

This recipe is much better. It is creamy and just right. The pickle relish adds a little sweet surprise. You will love it.

Why a Good Mix Matters

Always mix the wet things first. This is my best tip. The mayo, relish, and mustard become one. Then everything gets coated perfectly.

This matters because every bite tastes the same. You get all the flavors together. No plain bites of tuna. Isn't that better?

The Crunchy Secret

The celery and onion are so important. They give you a nice little crunch. It feels good in your mouth when you eat it.

Fun fact: The red onion makes it pretty. It adds a splash of color. Food should be nice to look at, too. What is your favorite crunchy thing to add?

Let It Rest a While

Put the bowl in the fridge after mixing. I know, waiting is hard. But it is worth it. The flavors become friends.

This matters because the salad tastes richer later. The salt and pepper soak in. Doesn't that smell amazing when you take it out?

Your Turn to Make It

This salad is like a blank page. You can add your own ideas. Maybe an apple for sweet? Or a boiled egg for more protein.

How will you eat yours? On soft bread? With crispy crackers? Tell me your favorite way to serve it. I would love to know.



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Ingredients:

Ingredient	Amount	Notes
Mayonnaise	$\frac{2}{3}$ cup	Your favorite brand
Mayonnaise	2 tablespoons	
Sweet pickle relish	1 tablespoon	
Dijon mustard	1 tablespoon	
Kosher salt	$\frac{1}{2}$ teaspoon	
Fresh cracked black pepper	$\frac{1}{2}$ teaspoon	
Chunk light tuna fish	10 ounces	Drained and flaked
Celery	$\frac{1}{2}$ cup	Chopped
Sweet yellow onion	$\frac{1}{3}$ cup	Finely diced
Red onion	$\frac{1}{3}$ cup	Finely diced

My Favorite Tuna Salad

This recipe is my go-to for a quick lunch. It always reminds me of my grandson, Leo. He used to call it “fish mash.” I still laugh at that. Let me show you how simple it is to make.

See also Ruby Pear and Feta Christmas Salad

First, grab a small mixing bowl. Add your mayonnaise, sweet pickle relish, and Dijon mustard. Sprinkle in the salt and pepper. Now, give it a good whisk. Doesn't that smell amazing? It becomes a creamy, tangy dressing. (A hard-learned tip: mix the dressing first! It blends so much better this way). Next, add your drained tuna to the bowl. Throw in the chopped celery and both kinds of onion. I love the pop of color the red onion gives. Gently stir it all together. Make sure everything gets coated in that lovely creamy sauce. Finally, cover the bowl. Let it chill in the refrigerator for a bit. This waiting is the hardest part, I know! But it

makes all the flavors become best friends. **What's your favorite way to eat tuna salad? Share below!** **Cook Time:** 10min **Total Time:** 45min **Yield:** 5 servings **Category:** Lunch, Salad

Three Tasty Twists

You can easily change this up. It's fun to try new things in the kitchen. Here are a few ideas I love. **Add a little crunch** with a handful of chopped apples or walnuts. It's so good! **Give it a kick** by mixing in a pinch of cayenne pepper or a dash of hot sauce. **Make it herby** with fresh dill or parsley from the garden. It tastes like summer. **Which one would you try first? Comment below!**

How to Serve It

This salad is so versatile. My favorite is a simple sandwich on soft whole wheat bread. It's a classic for a reason. You can also scoop it up with crispy crackers or fresh celery sticks. For a lighter meal, pile it onto a bed of leafy greens.

See also [Easy Granola Bars](#)

To drink, I think a cold glass of iced tea is just perfect. For a special treat, a crisp lager beer is nice. It cuts through the creaminess. **Which would you choose tonight?**



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Keeping Your Tuna Salad Tasty and Fresh

Store your tuna salad in a closed container. It will stay good in the fridge for three days. I do not recommend freezing this salad. The celery gets too watery when it thaws. I once made a huge batch for a family picnic. Keeping it chilled was the secret to its success. A good seal keeps everything fresh and delicious. This matters because no one likes wasted food. A little planning makes lunch easy for days. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Tuna Salad Troubles

Is your salad too dry? Just add another spoonful of mayonnaise. Stir it in until it looks creamy again. I remember when my first batch was like paste. I fixed it with a bit more mayo. Does it taste a little bland? Try adding a pinch more salt. Pepper or a squeeze of lemon juice also helps. This matters because good flavor makes you proud of your cooking. Are the onions too strong? Soak them in cold water for five minutes first. This makes them much milder and sweeter. Which of these problems have you run into before?

Your Tuna Salad Questions, Answered

Q: Can I make this gluten-free? A: Yes! Just serve it in lettuce cups or with gluten-free crackers. Q: How far ahead can I make it? A: You can make it up to two days before you need it.

See also [Chicken Pot Pie Pasta Bake](#)

Q: I don't have relish. What can I use? A: Try chopping up a small sweet pickle instead. It works just as well. Q: Can I double this recipe? A:

Absolutely. It is perfect for feeding a crowd. Q: Any fun add-in ideas? A: A handful of chopped apples adds a sweet crunch. Which tip will you try first? *Fun fact: Adding a bit of mustard helps the mayo and tuna stick together better. It is a tiny kitchen secret!*

Sharing Your Kitchen Creations

I hope you love this simple, creamy tuna salad. It has been a favorite in my home for years. I would love to see your own lunch creations. Take a picture of your sandwich or snack plate. It makes this old grandma's heart smile. Have you tried this recipe? Tag us on Pinterest! Happy cooking! —Elowen Thorn.

You need to try !



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Author: Elowen Thorn



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Cooking Method: [No Cook](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **minutes**



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Chill time: **45 minutes**



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Total time: **55 minutes**



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Servings: **5 servings**



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Calories: **kcal**



Best Season: **Summer**

Description

This easy tuna salad recipe comes together fast with simple ingredients

and bold, creamy flavor in every bite. Serve it on bread, crackers, or wraps for a quick and tasty meal anytime.

Ingredients

- ☐ 2/3 cup mayonnaise ((your favorite brand))
- ☐ 2 tablespoons mayonnaise
- ☐ 1 tablespoon sweet pickle relish
- ☐ 1 tablespoon Dijon mustard
- ☐ 1/2 teaspoon kosher salt
- ☐ 1/2 teaspoon fresh cracked black pepper
- ☐ 10 ounces chunk light tuna fish ((drained and flaked))
- ☐ 1/2 cup chopped celery
- ☐ 1/3 cup finely diced sweet yellow onion
- ☐ 1/3 cup finely diced red onion

Instructions

1. Add the mayo, pickle relish, Dijon mustard, kosher salt, and black pepper to a small mixing bowl. Whisk to combine.
2. Add the tuna, celery, sweet yellow onion, and red onions, and stir until completely incorporated. Cover and chill in the refrigerator until you are ready to serve. Serve with crackers, veggie sticks, or on a sandwich.

Keywords:Tuna, Salad, Sandwich, Lunch, Quick, Easy