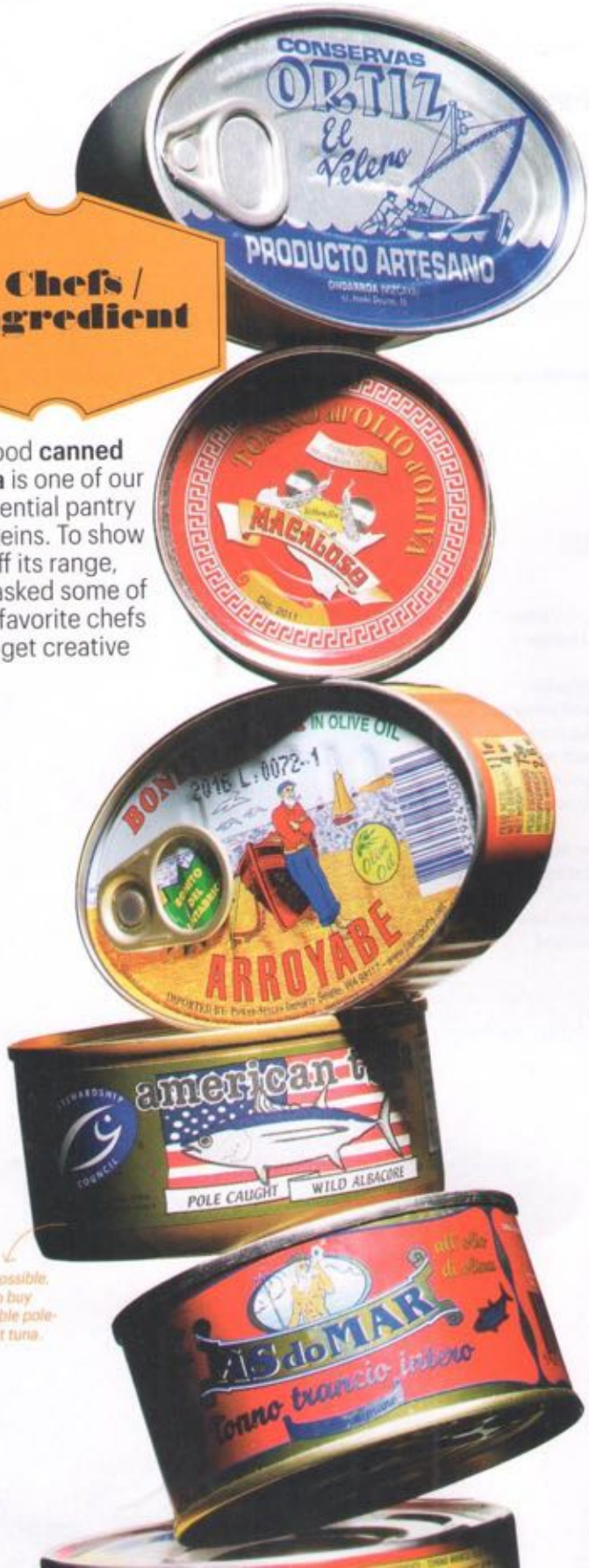
4 Chefs / 1 Ingredient

Good **canned tuna** is one of our essential pantry proteins. To show off its range, we asked some of our favorite chefs to get creative



When possible, try to buy sustainable pole-caught tuna.

RECIPE 1

TUNA WITH RAMEN

Jamie Bissonnette
Coppa, Boston

Store-bought kimchi-flavored ramen is great, but I always want more flavor. I start by throwing the tuna into a pot with some spicy sesame oil, then add the kimchi spice packet and any fresh herbs I have—cilantro or basil—and whatever vegetables I have on hand: carrots, greens, chile peppers. Then I add vegetable stock and the noodles. Cook those till they're just tender, then crack an egg on top. Take off the heat as soon as the egg sets.

RECIPE 2

WARM POTATO AND TUNA SALAD

Dakota Soifer
Cafe Aion, Boulder, CO

Boil a handful of fingerling potatoes until tender in salty water with some diced onion, celery, and carrots, a couple of bay leaves or sprigs of thyme, and black peppercorns. Drain and slice the potatoes, then top with olive oil and vinegar while they're still warm. Set aside. Drain the tuna and mix with chopped capers, red onion, cracked picholine olives, and a bunch of fresh parsley—celery leaves, too, if you've got them. Add red wine vinegar to the tuna and toss with the warm potatoes and a handful of mizuna. (Arugula is really good, too.) Top with a soft-poached egg.

RECIPE 3

WHITE BEAN AND TUNA PASTA

Jason Hammel
Lula Cafe, Chicago

I often cook this dish for my daughter. Heat enough olive oil to cover the bottom of a pan. When it's hot, throw in a pint of cherry tomatoes and a tablespoon of capers with their liquid. Let them go until the tomatoes blister. Add a can of drained white beans. Cook until hot, then throw in the tuna. At this point, I'll add parsley and arugula if I have them—olives and anchovies, too. Then I toss with short, tubular pasta cooked al dente and a little olive oil.

RECIPE 4

TUNA AND GOAT CHEESE FLATBREAD

Max Bonacci
The Linkery, San Diego

Take a lavash or any pocketless pita, spread goat cheese and caramelized onions on it, put the tuna on top of that with some shavings from a fennel bulb, then bake at 375° for ten minutes. Pull it out of the oven, put some capers on it, and there you go. —*AS TOLD TO HANNAH SULLIVAN*

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