Tomato "bruschetta" with tuna and cannellini salad

SERVES 4 **TIME** 20 minutes

No bread is involved, but this is hearty enough for a quick weeknight meal—and makes great use of vine-ripened tomatoes.

5 tbsp. extra-virgin olive oil
Finely shredded zest of 1 lemon
3 tbsp. fresh lemon juice
¾ tsp. kosher salt
½ tsp. freshly ground black pepper
3 tbsp. chopped chives
¼ cup flat-leaf parsley leaves, plus more for garnish
1 can (15 oz.) cannellini beans, drained and rinsed
2 cans (5 oz. each) tuna*, preferably packed in natural juices, drained and broken into chunks
3 green onions, thinly sliced
4 to 8 thick slices large heirloom tomatoes (we especially love Brandywine)

1. In a medium bowl, whisk together oil, lemon zest and juice, salt, pepper, and chives. Add parsley leaves, beans, tuna, and onions and stir gently just until coated.

2. Arrange tomato slices on 4 plates and spoon tuna mixture on top, dividing