

## Endive, Potato, and Tuna Salad: A Fresh, Light, and Balanced Recipe

1 pound baby potatoes or small Yukon Gold potatoes



**TIME**  
**15 min**

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### INGREDIENTS

- 1 pound baby potatoes or small Yukon Gold potatoes
- 2 heads endive, sliced into thin ribbons or chopped into bite-sized pieces
- 2 cans tuna in olive oil or water, drained
- 1/4 small red onion, very thinly sliced
- 2 tablespoons chopped fresh parsley
- 1 tablespoon chopped chives, optional
- 2 hard-boiled eggs, quartered or chopped, optional
- 3 tablespoons extra virgin olive oil
- 1 1/2 tablespoons lemon juice
- 1 tablespoon Dijon mustard
- 1 teaspoon red wine vinegar
- Salt, to taste
- Black pepper, to taste

### DIRECTIONS

1. Cook the potatoes. Place the potatoes in a pot of salted water and bring to a boil. Cook until fork-tender, about 15 to 20 minutes depending on size. Drain and let them cool slightly.
2. Prepare the dressing. In a small bowl, whisk together the olive oil, lemon juice, Dijon mustard, red wine vinegar, salt, and black pepper until smooth and emulsified.
3. Slice the potatoes. Once the potatoes are cool enough to handle, cut them in halves or bite-sized chunks.
4. Assemble the salad. In a large bowl or serving platter, combine the endive, potatoes, tuna, red onion, parsley, and chives if using.
5. Dress gently. Drizzle the vinaigrette over the salad and toss very gently so the potatoes stay mostly intact and the tuna does not break down too much.
6. Finish and serve. Top with hard-boiled eggs if using, then add an extra crack of black pepper before serving.

### SWAPS & NOTES

**Potatoes:** Baby potatoes are ideal because they cook quickly and hold their shape well, but Yukon Golds work beautifully too.

**Tuna:** Oil-packed tuna gives the salad a richer flavor, while water-packed tuna keeps it lighter.

**Endive substitute:** If you want a milder flavor, you can replace part of the endive with romaine or butter lettuce.

**Add-ins:** Capers, green beans, olives, or cherry tomatoes would all fit naturally here.

## TIPS FOR SUCCESS

You want them tender, but not so soft that they fall apart when tossed with the dressing.

Keeping them just firm enough helps the salad stay attractive and textured.

Dress the potatoes while they are still slightly warm if you can.

They absorb flavor beautifully at that stage, which makes the whole salad taste more cohesive.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/endive-potato-and-tuna-salad-a-fresh-light-and-balanced-recipe/>