

Makes approximately 2.5 cups (20 oz.)

Ingredients:

1-5 oz. can tuna in olive oil (recommend yellow fin tuna by Genova)
½ -15.5 oz. can cannellini beans, drained
½ tsp fresh rosemary (2 sprigs, leaves removed from stems, leaves chopped)
Salt and pepper

Method of Preparation:

- 1. Gather all the ingredients and equipment
- 2. Empty can of tuna in a mixing bowl, be sure to include the olive oil from the can as well.
- 3. Add half the can of beans to the tuna, as well as the rosemary. Season with salt and pepper.
- 4. Mix everything together breaking up the chunks of tuna into smaller pieces as you stir.

Tips:

You can keep it in the refrigerator for two to three days. The olive oil will keep the tuna moist and it makes a perfect leftover meal!

Soft solid stage friendly reminder:

- Average "meal" size can be between
 ½ cup of food at a time
- 1/3 cup = 2.5 oz. = 5 Tbsp
- $\frac{1}{2}$ cup = 4 oz. = 8 Tbsp
- Practice your mindful eating habits by taking small bites, eating slowly and chewing each bite of food thoroughly.

