



Aunt Anita's Scungilli Salad



- 1-**29 oz can LaMonica Scungilli** (Drain & Rinsed)
- 3-Cloves garlic, chopped
- 2-Sprigs Italian parsley, chopped
- 4-Tbsp. olive oil
- 2-Lemons, juice only
- 1/2-tsp. Salt
- 1/4-tsp. Black pepper

Place Scungilli, garlic oil and parsley into a large bowl. Add salt & pepper to taste. Sprinkle with lemon juice. Mix well. Store in refrigerator until ready to serve.

Preparation time: 20 minutes Serves: 4