WHOLE FOODIE CHALLENGE – OH SHE GLOWS REVIEW LIST

RECIPE: Flaked 'Almond' Tuna Salad

CATEGORY	SCORE/COMMENTS
Ingredients	SCORE: 4/5
How easy were the ingredients to find? Did I have on hand already? Are ingredients transferable to other recipes? Were the ingredients easy to cook and prepare?	Fairly normal ingredients, apart from kelp granules, which could be found at a specialty or ethnic store.
Preparation	SCORE: 4/5
How easy was the recipe to follow and prepare ingredients? Were there steps missing, or not well explained?	Very easy preparation, which is great for a lunch meal. The almonds do need to be soaked, so remember that!
Cost	SCORE: 4/5
Was the item fair in price? Were there ingredients that could have been swapped for cheaper ingredients?	Pretty low cost, almonds are the most expensive addition to this recipe
Time	SCORE: 5/5
Did it take the amount of time indicated? Was it time consuming? Did it take only one day to prepare?	Very speedy!
Appearance	SCORE: 5/5
Did the end product look appealing? Did it have a good smell?	Great overall appearance, there is a lot of definition with the flaked almonds contrasted with the celery and cucumber.
Taste/Flavor	SCORE: 2/5
How did finished recipe taste? Did flavors require modifying? Was there a secondary person to take a taste test? ;)	Moderate flavor, it could have been the mayonnaise I used but I didn't care for the taste after a few days. The ground almonds sat in my mouth and the flavor was a bit mild
Texture	SCORE: 1/5
Was there a good amount of texture in the meal? Were their competing elements that distract from the recipe?	Not very fussed by the texture on this one, the name was a bit deceiving as it didn't remind me at all of tuna, it was way too crunchy.
Satiety Level	SCORE: 2/5
Did I feel fulfilled at the end of the meal? How long was it after eating the recipe until I had to eat again?	Moderately filling, but because the flavor and texture wasn't my favorite, I didn't feel fully satiated after the meal was done
Nutrition	SCORE: 3/5
How much of the daily recommendations of protein/fat/carbohydrates were in the meal? Were there any high allergens in the meal? Any ingredients that could be omitted?	The suggested servings are small (120 calories a serving) – so I would suggest pairing it with a bread or side dish.
Longevity	SCORE: 4/5
Could this item be made into a leftover? If so, how does it taste the next day, the day after? Are there certain instructions that need following	The flavors were definitely enhanced by day 2 of sitting in the fridge. Almost better as a leftover!

WHOLE FOODIE CHALLENGE – OH SHE GLOWS REVIEW LIST

RECIPE: Flaked 'Almond' Tuna Salad

(ie. keep in freezer?)

OVERALL SCORE: 34/50

