



Tuna crostini

Tuna crostini

Makes 16

- 1 loaf ciabatta, thinly sliced and toasted**
- 2 garlic cloves, peeled**
- olive oil, for brushing**
- 1 tub John West Tuna Paté or 1 tin John West Tuna, drained and flaked**
- 4tbsp black olives, stoned and chopped**
- 2 large tomatoes, finely chopped**
- flat-leaf parsley, to garnish**

- 1** Rub one side of each slice of ciabatta with the garlic cloves and brush each lightly with olive oil.
- 2** Spread each slice with the John West Tuna Paté or John West Tuna and top with a small amount of black olives and tomatoes.
- 3** Serve immediately garnished with flat-leaf parsley.

Fat	3g	Saturated fat	1g	Energy	81kcal
Protein	4g	Sodium	.2g	Fibre	1g
				Carbs	10g



Brought to you by...