

Sardines with Tomato Pissaladière



6 people

15 min preparation time

20 min cooking time

All ingredients

- 1 tin of 115g** Sardines with tomato and olive oil
- 1** shortcrust pastry
- 2** onions
- 6** green olives, sliced into rounds
- 1/2 teaspoon** oregano
- 1 tablespoon** parsley
- 8** cherry tomatoes
- 8** basil leaves, halved
- 2 tablespoons** olive oil
- 1 pinch** salt and pepper to taste

Steps

- 1- Preheat oven to 200°C
- 2- Roll out the pastry on the baking sheet
- 3- Score the edge of the pastry with the tip of a knife and prick the base with a fork. Place in the oven for 10 minutes. Set aside
- 4- Finely chop the onions and fry in the olive oil
- 5- Leave to brown and season to taste with salt and pepper. Add the olives and sprinkle with oregano and parsley
- 6- Simmer for 3 minutes, then spread the mixture over the tart pastry
- 7- Place the sardines and halved cherry tomatoes on top and pour the sauce from the tin over them
- 8- Bake for 10 min at 200 °C
- 9- Add the basil leaves and serve immediately