

Tuna garlic bread



6-8 people

5 min preparation time

10-15 min cooking time

All ingredients

- 1 tin of 160g** la belle-iloise Tuna with garlic
- 2** oven-ready baguettes (300g)
- 90g** butter
- 4 teaspoons** chopped parsley

Steps

- 1- Take the butter out of the fridge to soften
- 2- Preheat the oven to 200 °C (gas mark 6)
- 3- Mix the tin of tuna and its oil with the butter
- 4- Cut the baguettes in half lengthwise
- 5- Spread the mixture on the lower half
- 6- Sprinkle with chopped parsley
- 7- Put the top back on
- 8- Cut into 1 cm slices
- 9- Bake in the oven for 10 to 15 min