

# Tuna and garlic in parchment paper



2 people

5 min preparation time

15 min cooking time

## All ingredients

**1 tin of 180g** la belle-iloise tuna with garlic  
**8** cherry tomatoes (80g)  
**1/2** red onion (25g)  
**1/3** courgette (50g)  
**100g** rice  
**1 teaspoon** chopped parsley

## Steps

- 1- In a bowl: the tuna flaked with a fork with its oil, the cherry tomatoes cut in half, the thinly sliced onion, the courgette cut in half lengthwise and then thinly sliced, and a pinch of salt and pepper
- 2- Preheat the oven to 220°C
- 3- Put the rice on to cook
- 4- Divide the mixture between two sheets of parchment paper, sprinkle with parsley and fold up the paper
- 5- Bake in the oven for 15 min
- 6- Serve the paper parcels with the rice