

Salad with grilled peaches and crumbled tuna



4 people

15 min preparation time

15 min cooking time

All ingredients

2 tins of 160g la belle-iloise "Flavours of the garrigue" flaked Tuna

4 peaches

120g rocket

250g mozzarella

1 lemon

Olive oil

Steps

- 1- Cut the peaches into six and remove the stones. Drizzle with two tablespoons of olive oil and place in the oven for 10-15 mins at 200°C (400°F) (or grill on the barbecue)
- 2- Wash and dry the rocket
- 3- Cut the mozzarella into pieces
- 4- On each plate, place a little rocket, a few pieces of peach and then the mozzarella, and flaked tuna. Season with salt and pepper to taste
- 5- Sprinkle with a few more rocket leaves for decoration and drizzle with a little olive oil and lemon juice