Aubergines with **Luzienne flaked tuna**





4 people | 15 min preparation time | 25 min cooking time

All ingredients

2 tins of la belle-iloise of Luzienne flaked tuna (160g)
3 aubergines
40g of Feta cheese - crumbled
70g of cherry tomatoes
Basilic
Olive oil

Steps

1- Wash the aubergines, cut them in half lengthways and lightly score the flesh with the tip of a knife
2- Drizzle them with olive oil, place on a baking sheet with the flesh side down and bake for 15 minutes in a preheated oven at 220°C
3- Slice the cherry tomatoes and chop the basil
4- Remove the aubergines from the oven when they are cooked and browned, top with the flaked tuna, cherry tomatoes, crumbled feta and basil
5- Drizzle with olive oil and enjoy warm or cold