

Bagels with **smoked tuna ratatouille** and **comté**



4 people

10 min preparation time

5 min cooking time

All ingredients

2 jars of 105g la belle-lloise ratatouille with smoked tuna
4 bagel buns
4 slices of comté cheese
12 round red radishes

Steps

- 1- Wash and cut the radishes into thin slices
- 2- Put the whole bagels in the oven at 180°C for 3 to 4 mins
- 3- Cut the bagels in half
- 4- Place a slice of comté, half a jar of smoked tuna ratatouille and some slices of radish on the bottom half. Put the top back on
- 5- Repeat for the other bagels