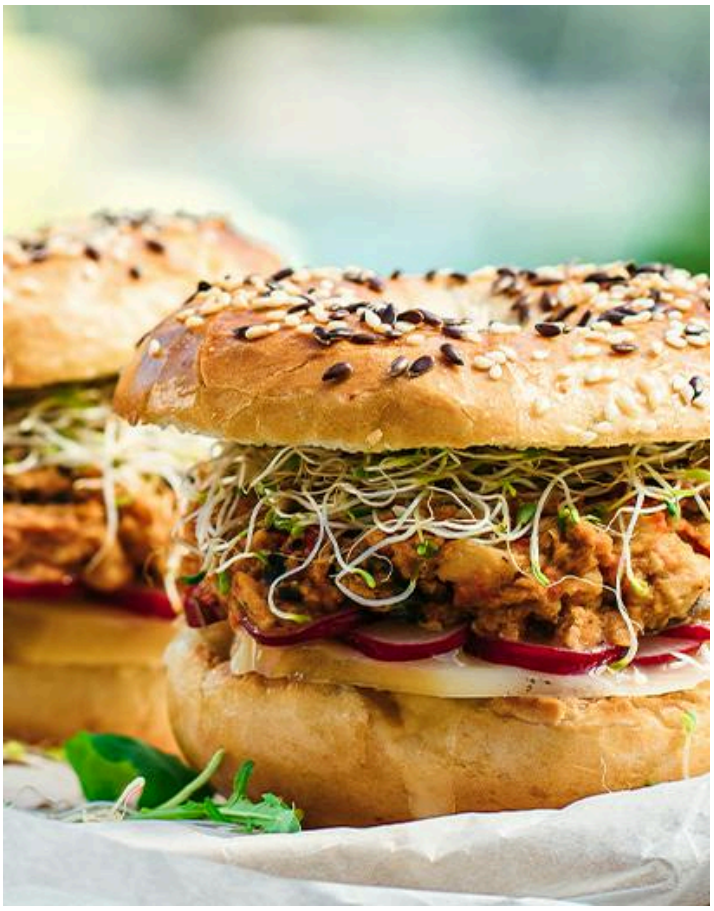
Bagels with **smoked tuna ratatouille and comté**





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