Pitta bread with **Marie-Galante flaked tuna, pear and avocado**





4 people | 15 min preparation time | 5 min cooking time

All ingredients

3 tins of 80g la belle-iloise Marie-Galante flaked tuna
4 pitta breads
1 avocado
1 pear
Juice of half a lemon
1 handful of spinach leaves

Steps

1- Cut the avocado in half, remove the stone and separate the flesh from the skin with a spoon
2- Cut the avocado into slices and drizzle with lemon juice
3- Remove the core and thinly slice the pear, drizzle with lemon juice
4- Put the whole pitta breads in the oven at 180°C for 5 mins
5- Open the tin of flaked tuna and drain the oil
6- Take the breads out of the oven, open on one side and fill with the tuna, avocado, pear and spinach leaves