

Saint-Georges Sardines on toast



2 people

5 min preparation time

10 min cooking time

All ingredients

- 1 tin of 115g** la belle-iloise Saint-Georges Sardines
- 1** country baguette
- 3 medium-sized** vine tomatoes
- 1 teaspoon** chopped garlic
- 1 teaspoon** chopped parsley

Steps

- 1- Cut the baguette into slices and lightly brown them in a toaster or in the oven
- 2- Slice the tomatoes and place them on the pieces of toast
- 3- Sprinkle with a mixture of parsley and garlic chopped
- 4- Place a piece of Saint-Georges sardine on top
- 5- Heat in a hot oven for 10 min