Salad with grilled peaches **and crumbled tuna**





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

All ingredients

2 tins of 160g la belle-iloise "Flavours of the garrigue" flaked Tuna
4 peaches
120g rocket
250g mozzarella
1 lemon
Olive oil

Steps

1- Cut the peaches into six and remove the stones. Drizzle with two tablespoons of olive oil and place in the oven for 10-15 mins at 200°C (400°F) (or grill on the barbecue)
2- Wash and dry the rocket
3- Cut the mozzarella into pieces
4- On each plate, place a little rocket, a few pieces of peach and then the mozzarella, and flaked tuna. Season with salt and pepper to taste
5- Sprinkle with a few more rocket leaves for decoration and drizzle with a little olive oil and lemon juice