

Tomato Carpaccio with **Sardine Flakes, Aubergines, Garlic and Basil**



4 people

15 min preparation time

cooking time

All ingredients

2 tins of 80g of Sardine Flakes Aubergines, garlic and basil
4 large, firm-fleshed beefsteak tomato tomatoes
100g feta cheese
A dozen Kalamata olives
A drizzle of olive oil
Salt and pepper
A few mint leaves

Steps

- 1- Slice the tomatoes as thinly as possible and arrange them attractively on the plates
- 2- Divide between the crumbled feta, the Sardine flakes, Aubergine, Garlic and Basil, and the olives
- 3- Drizzle with olive oil
- 4- Season with salt and pepper. Sprinkle with chopped mint