

Pain Bagnat

TUNA SANDWICH

Preparation time: 30 min
Serves 4

- 4 “Pane Arabo” rolls
- 1 can of tuna without oil
- 4 hard-boiled eggs
- 1 package of lamb’s lettuce
- 10 cherry tomatoes
- 2 green bell peppers
- 2 shallots
- pitted black olives
- fresh basil
- mayonnaise
- olive oil
- salt and fresh pepper

Preparation

1. Cut the “Pane Arabo” rolls into half and sprinkle olive oil on both sides.
2. Place the lamb’s lettuce and thin slices of bell pepper on the bottom part of the roll.
3. Mix tuna with a bit of mayonnaise and put it on top of the bell pepper slices.
4. Add sliced eggs, cut shallots, tomatoes and olives.
5. Refine with olive oil, basil, salt and fresh pepper and cover the roll with its upper half.

