

# Now you can make your own Tuna St Tropez sandwich



*We have a new tuna mix which has loads of Mediterranean ingredients in it. This recipe makes enough for about 4 sandwiches so either invite your friends over and pretend you're relaxing in St Tropez, or keep the rest of the tuna mix in the fridge (for about 2-3 days).*

## INGREDIENTS

- 2 slices of unbuttered granary bread**
- A large ice cream scoop of tuna mix (see below)**
- A teaspoon of small capers**
- A hard boiled egg, sliced**
- 4 rings of red onion**
- 4 slices of tomato**
- A few baby leaf spinach leaves**

*For the tuna mix:*

- A small tin of tuna (in brine, drained)**
- 4 tablespoons of mayonnaise**
- 1/2 a medium red onion, chopped**
- 2 spring onions, sliced**
- A teaspoon of creamed horseradish**
- A sprig of flat leaved parsley, chopped**
- A teaspoon of anchovy paste**
- A teaspoon of chopped capers**
- A squeeze of lemon juice**
- A teaspoon of Worcestershire sauce**
- A little ground pepper**

## MAKING YOUR SANDWICH

1. Put all of the tuna mix ingredients together in a bowl and mix well.
2. Using 2 forks spread the tuna mix across the bottom slice of bread.
3. Scatter the capers on top of the tuna.
4. Arrange the egg slices and onion rings on the tuna.
5. Add the tomato slices and top with the spinach leaves.
6. Cover with the top slice of bread and cut in half diagonally with a sharp knife.



PASSIONATE ABOUT FOOD