

Panzanella with Tuna

Ingredients for 4 persons:

500g Ciabatta from the previous day

250g cherry tomatoes

1 cucumber

1 red onion

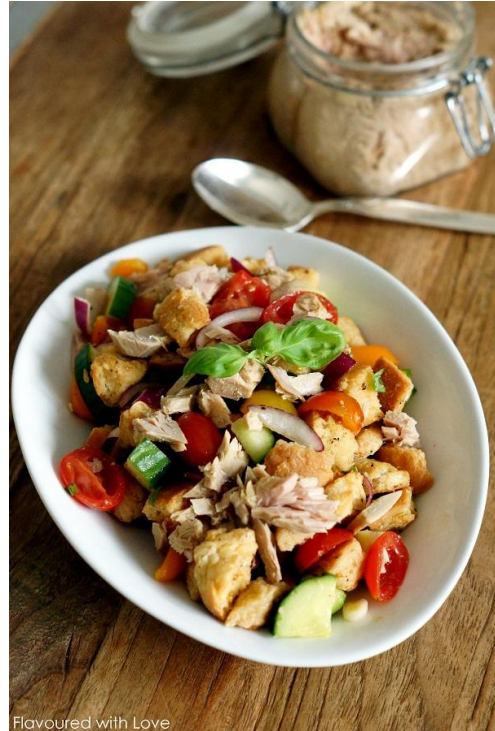
1 bunch basil

1 can of tuna

Olive oil

White wine vinegar (Balsamic bianco)

Pepper, salt



Flavoured with Love

Preparation:

Cut the Ciabatta bread into cubes and fry them in a little olive oil in a pan until crispy.

Cut the cherry tomatoes in half, cut the cucumber into cubes and onion and basil into thin strips. Drain the tuna.

Put all ingredients in a bowl and season with about 5 tablespoons olive oil and 3 tablespoons white wine vinegar and salt and pepper.

Let it rest for a few hours in the refrigerator and season to taste before serving if needed.