

Pepper & Tuna Panini Pizzas



Serves 4 Prep 5 mins Cooking 10mins Easy

Ingredients

Pack of 4 Panini rolls
280 jar roasted peppers, drained
1 tbsp tomato puree
small handful parsley, chopped
200g can tuna, drained
125g ball mozzarella, torn into small chunks

1. Heat the grill to medium. Split the Panini rolls in half and lightly toast on each side. Slice the peppers into strips and mix well with the tomato puree, parsley and some seasoning. Spread over the toasted bread.
2. Flake the tuna over the pepper mixture, then scatter with the mozzarella. Grill for 3-5 mins until the cheese is golden and bubbling.
3. Tip: To roast your own peppers, put them whole under a hot grill or directly over the flame of a gas hob. When the skin has blackened, place in a sealed plastic bag, cool, then peel away the skin and remove the seeds.