

Tuna Melt Pizza Baguettes



Serves 4 **Prep 10 mins**

Cooking 20 mins

Easy

Ingredients

2 part-baked baguettes

1 red pepper, diced

1 green pepper, diced

198g can sweetcorn, drained or 165g of frozen sweetcorn, blanched for 5 mins.

225g jar tuna

100g cheddar, grated (+ more on top)

4 tbsp tomato purée (1 for each half baguette)

1. Heat oven to 190C/170C fan/gas 5. Bake the baguettes according to packet instructions. When cooled, halve the 2 part-baked baguettes lengthways. Meanwhile mix the diced peppers, sweetcorn, tuna, and 75g of the grated cheddar.
2. Transfer the baguettes to a baking tray, spread each with 1 tbsp tomato purée, divide the tuna mix over, then sprinkle with the remaining grated cheddar or more, if liked. Bake for 12 mins until melting and golden.