

Tuna & Houmous Sandwiches



Serves 4

Prep 25 mins

No cook

Easy

Ingredients

400g tinned tuna in olive oil
50g finely chopped celery
2 tbsp onion or shallots, finely chopped
2 tbsp cornichons, finely chopped
2 tbsp freshly squeezed lemon juice
2 tbsp mayonnaise
1 tsp Dijon mustard
1/2 tsp salt
1/4 tsp ground black pepper
thick slices of sourdough bread, halved
houmous, bought
fresh radishes, sliced

1. Drain the oil from the tuna, reserving the oil. Place the tuna in a mixing bowl and flake it with a fork. Add the celery, onion, cornichons, lemon juice, mayonnaise, 2 tbsp of the reserved oil, the mustard, salt and pepper and mix well. Cover and refrigerate for a few hours to allow the flavours to develop.
2. Toast the bread and spread each slice with a layer of houmous. Spread the tuna salad on each piece of bread, garnish with slices of radish and serve immediately.