



America's Artisan Spice & Tea Company

Servings: Two to Four

Spice Blends:

Pasta Toss

Tuna Chick

Herb salt

Ingredients:

One 12 oz can of albacore tuna in water drained

One Tbsp Extra Virgin Olive Oil or an herb spiced oil

Two tsp white wine or red wine vinegar

Two Tbsp of organic or vegan Mayonnaise

Two tsp Fennel and Fire Pasta Toss seasoning

One tsp Fennel and Fire Tuna Chick seasoning

One Tbsp capers, drained

One Tbsp thinly sliced shallots

One Tbsp finely chopped Peperoncino

Two Tbsp finely chopped red pepper

One tsp lemon zest

One tsp lemon juice

Directions:

Place shallot in lemon juice for 10 min. Whisk together mayonnaise, olive oil, vinegar, lemon juice, Pasta Toss & Tuna Chick. Add all ingredients to a bowl and stir to combine. Serve on bread, crostini, crackers or celery stalks. Stuff a mini red pepper. finish with Fennel and Fire Herb Salt to taste.

MAKE IT A MELT

Ingredients:

4 Tbsp of Italian tuna salad

One baguette or English muffin

1/2 Roma tomato, chopped

2 Tbsp roasted red pepper, chopped

One slice of Havarti cheese

Direction:

Preheat the oven to 350 degrees. Toast bread for about two minutes. Remove from the oven and place on the cookie sheet. Top with Mediterranean tuna salad, Roma tomato, roasted red pepper, and Havarti cheese. Broil 1-2 min until cheese melts.

Servings: one

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