

Sea Fare Pacific

Grilled Jalapeno Tuna Bruschetta

Ingredients:

8 slices (1/2 inch thick) cracked-wheat country bread,
or 16 slices crusty baguette (sliced on the diagonal)
2 (6oz.) pouches Sea Fare Pacific Jalapeno Tuna
1 rib celery, finely chopped
1/4 cup chopped red onion
1/4 cup chopped fresh cilantro or flat-leaf parsley
2 tbs lemon juice
2 tbs olive oil
Ground black pepper



Directions:

1. Coat a barbecue grill or ridged grill pan with olive oil spray and heat to medium-hot. Using 2 tablespoons oil, evenly brush both sides of the bread slices.
2. Grill the bread, in batches if necessary, until one side has dark grill marks, and then turn to toast the other side. Transfer to a platter.
3. In a medium bowl, mix the tuna, celery, red onion, cilantro or parsley, lemon juice, jalapeño peppers, and black pepper to taste. Stir in the remaining 2 tablespoons oil.
4. Spread the tuna mixture evenly over the toast. If using the country bread, cut each slice in half.