

Tuna Avocado Stack

1 pouch (2.6 oz.) StarKist Selects E.V.O.O.™

Yellowfin Tuna in Extra Virgin Olive Oil

2 Tbsp. pico de gallo

¼ cup mango salsa – *recipe below or store bought*

⅓ cup guacamole

Assorted tortilla chips

2.5" Biscuit cutter

Mango Salsa:

½ cup diced mango

1 tsp. lime juice

1 Tbsp. chopped red onion

¼ - ½ tsp. chopped jalapeno

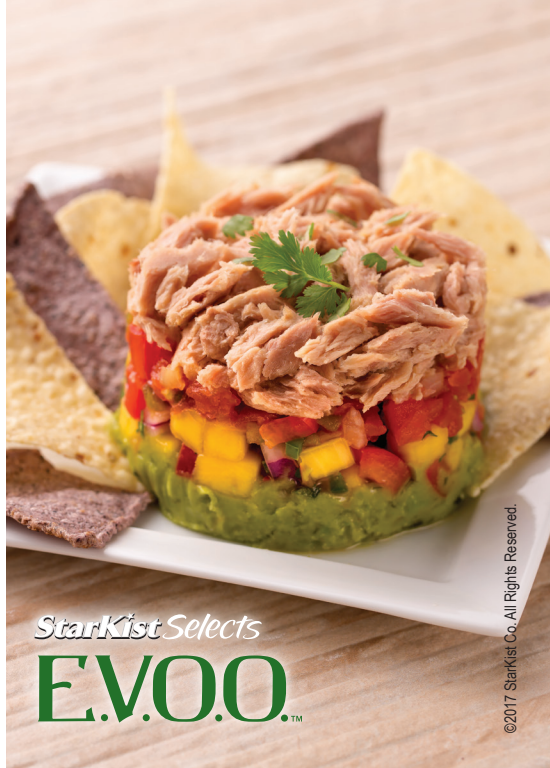
¼ cup diced red pepper

½ Tbsp. cilantro

Directions:

1. Place the biscuit cutter on a small platter and spoon ⅓ cup of guacamole in the bottom. Spread out evenly.
2. Top with ¼ cup mango salsa, spreading out as evenly as possible. Top with pico de gallo the same way. Add tuna and garnish with chopped cilantro.
3. Very gently pull the biscuit cutter straight up.
4. Serve with tortilla chips.

Servings: 2 | Prep Time: 15 minutes | Cook Time: 0 minutes



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