



StarKist E.V.O.O.[®]

Yellowfin Tuna and Tomato Basil Crostini

4, 2.6 oz. pouches StarKist EVOO[®] Wild

Yellowfin Tuna with Tomato Basil

1 French baguette, sliced into ~32 ½ inch slices

¼ cup extra virgin olive oil

8 oz. mascarpone cheese

½ cup watercress leaves, stems trimmed (if watercress is unavailable substitute baby spinach)



Directions:

1. Place crostini on a large sheet pan and brush each side with olive oil. Put under the broiler and toast on each side. Remove from oven and place on a large serving platter.
2. Spread each crostini with mascarpone or goat cheese. (~ ½ tsp. per crostini depending on the size of the crostini.
3. Top with a few pieces of watercress and ~ ½ tsp. tuna.

Makes: 32 | Prep Time: 15 minutes | Cook Time: 5 minutes

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