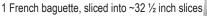


Yellowfin Tuna and Tomato Basil Crostini

4, 2.6 oz. pouches StarKist EVOO[®] Wild Yellowfin Tuna with Tomato Basil



1/4 cup extra virgin olive oil

8 oz. mascarpone cheese

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

Directions:

- 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.
- 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 ~ $\frac{1}{2}$ tsp. tuna.

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

Visit www.StarKist.com for more delicious recipes