

# Pissaladière with Flavours of the Garrigue



4 people

20 min preparation time

30 min cooking time

## All ingredients

**1 tin** [la belle-iloise Flavours of the Garrigue flaked tuna](#)

**1** pizza dough

**600 g** onions

**2 generous** handfuls black olives

**4 tablespoons** olive oil

Salt

Pepper

## Steps

- 1- Preheat the oven to 200°C
- 2- Peel and finely slice the onions
- 3- Pour the oil into a saucepan, add the onions and cook covered for fifteen minutes stirring regularly
- 4- Roll out the pizza dough into an elongated shape, top with the onions
- 5- Decorate with the olives
- 6- Bake for 15-20 minutes
- 7- 5 minutes before the end of cooking: add the "Flavours of the Garrigue" flaked tuna
- 8- Serve warm... Bon appétit!