

# Bagels with smoked tuna ratatouille and comté



4 people

10 min preparation time

5 min cooking time

## All ingredients

- 2 x 105 g** jars of [la belle-lloise ratatouille with smoked tuna](#)
- 4** bagel buns
- 4 slices** of comté cheese
- 12** round red radishes

## Steps

- 1- Wash and cut the radishes into thin slices.
- 2- Put the whole bagels in the oven at 180°C for 3 to 4 mins.
- 3- Cut the bagels in half.
- 4- Place a slice of comté, half a jar of smoked tuna ratatouille and some slices of radish on the bottom half. Put the top back on.
- 5- Repeat for the other bagels.