

Pitta bread with Marie-Galante flaked tuna, pear and avocado



4 people

15 min preparation time

5 min cooking time

All ingredients

- 3 tins of 80 g each** [la belle-iloise Marie-Galante flaked tuna](#)
- 4** pitta breads
- 1** avocado
- 1** pear
- Juice of half a** lemon
- 1 handful** of spinach leaves

Steps

- 1- Cut the avocado in half, remove the stone and separate the flesh from the skin with a spoon.
- 2- Cut the avocado into slices and drizzle with lemon juice.
- 3- Remove the core and thinly slice the pear, drizzle with lemon juice.
- 4- Put the whole pitta breads in the oven at 180°C for 5 mins.
- 5- Open the tin of flaked tuna and drain the oil.
- 6- Take the breads out of the oven, open on one side and fill with the tuna, avocado, pear and spinach leaves.