

Less than 30 minutes

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Dressing:

- ¼ cup (60ml) red wine vinegar
- ¼ cup (60ml) olive oil
- 1 clove garlic, crushed
- 2-3 tsp (10-15ml) Dijon mustard

- 2 PnP stone-baked ciabatta loaves
- 4 cans (170g each) tuna in water or oil, drained
- 1 tray (about 250g) vine tomatoes, quartered
- 6 hard-boiled eggs, peeled and quartered
- 1 packet (200g) PnP pitted black olives, drained
- 1 can (50g) anchovies, drained (optional)
- 1 head cos lettuce, shredded
- Handful each fresh flat-leaf parsley and basil
- Salt and milled pepper

Method

1. Combine dressing ingredients.
2. Halve ciabatta loaves lengthways.
3. Brush some dressing on the inside of each half.
4. Divide topping ingredients evenly.
5. Scatter over herbs and season well.
6. Drizzle with remaining dressing and serve on a platter.

[Browse more recipes here.](#)