



## Tuna Panini with Kalamata Olive Spread

Prep time: 10 Cook Time: 5 Servings: 12

Mediterranean,Breakfast/Brunch,Entrees,Better For You,Appetizers/Sides/Snacks,Wraps,Casual Dining,Fine Dining,Breakfast All Day,Seafood,Snacks & Shareables,Grab & Go

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Spinach Herb Wraps	10251		12 Each
Tuna		(6 - 6.7 jars) packed in oil , drained	40.2 Oz.
Olive Oil Mayonnaise			6 Tbsp.
Red Onions		finely diced	3/4 cup
Capers			3 Tbsp.
Lemon Zest			1 Tbsp.
Extra-Virgin Olive Oil			2 Tbsp.
Salt			To Taste
Pepper			To Taste
Multi-colored Bell Peppers		roasted	6 Oz.
Arugula			3 Oz.
Manchego		shredded	6 Oz.
Kalamata Tapenade			



## Instructions

1. Pre-heat panini press.
2. In a large bowl, combine tuna, mayonnaise, onion, capers, and olive oil. Season to taste. Reserve refrigerated.
3. To serve: Spread 1 2/3 tbsp. Kalamata tapenade on top half of tortilla. Plate 0.25 oz of arugula on bottom half, top with 3.0 oz tuna mix and 0.5 oz roasted bell peppers, top with 0.5 oz. cheese. Fold top half down to create half-moon shape, and place on panini press for 3-5 minutes or until warm and cheese melts. Cut in half and serve.



# Kalamata Tapenade

Prep time: Cook Time: 5 Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Kalamata Olives		pitted	2 cup
Pine Nuts		toasted	2 Tbsp.
Capers			1 tsp.
Lemon		juiced	1 Tbsp.
Extra-Virgin Olive Oil			1 Tbsp.
Salt			To Taste
Pepper			To Taste

## Instructions

1. In a food processor, combine all ingredients and pulse until coarsely chopped. Reserve refrigerated.

