

TUNA AND CHEESE Crêpes

4 servings

1	can (6 oz/198 g) PASTENE Light Meat Tuna (Tonno), drained	1
3 tbsp	PASTENE Pure Olive Oil	45 mL
1	red onion, finely chopped	1
3	PASTENE Anchovy Fillets in Olive Oil, chopped	3
½	green bell pepper, diced	1/2
1 tbsp	PASTENE Capers in Vinegar, chopped	15 mL
½ cup	Ricotta cheese	125 mL
2 tbsp	PASTENE Grated Romano Cheese	30 mL
2 tbsp	PASTENE Grated Parmesan Cheese	30 mL
4	prepared crêpes PASTENE Italian Bruschetta salt and freshly ground pepper	4

- Preheat oven to 325°F (170°C).
- Mix all ingredients until well blended. Season with salt and pepper to taste.
- Divide mixture evenly along one side of each crepe. Roll crepe to enclose filling. Place in baking pan and bake 7-8 minutes or until filling is hot. Serve with Bruschetta.

