

Whipped Herb Fetta Tuna Toast



Creamy whipped fetta, and a bright, herby cucumber salad with tuna on toasted rye.

Recipe supplied by John West.

Ingredients

- 1 baby cucumber, finely diced
- 1 tablespoon extra virgin olive oil
- Zest and juice of ½ small lemon
- 1 tablespoon chopped fresh parsley and dill, plus extra for garnish
- 50g fetta
- 1 tablespoon Greek style yoghurt
- 2 slices sourdough rye bread, toasted
- 90g can John West Yellowfin Tuna in Springwater, drained

Method:

1. Combine cucumber, ½ the oil, lemon zest, juice and herbs in a bowl. Toss to combine. Marinate

for 30 minutes.

2. Combine fetta, yoghurt and remaining oil in a small food processor. Process until smooth.
3. Spread whipped fetta on toasted bread, top with cucumber salad and John West Tuna. Serve garnished with extra herbs.