



Tuna Pizza Pandesal Recipe

Preparation Time	10
Cooking Time	8
Serving Size	20

Ingredients:

FOR THE FILLING

- 2 Tbsp onion, chopped and sautéed
- 1 pouch DEL MONTE Quick 'n Easy Italian Style Pizza Sauce (115g)
- 2/3 cup mayonnaise
- 1/2 tsp salt
- 1/8 tsp pepper, black
- 2 can tuna chunks in brine (184g), drained
- 1 stalk celery, chopped
- 2 Tbsp pimiento, canned, chopped
- 2 tsp pickle relish
- 3 Tbsp cheese, grated

- 20 pc pandesal

Preparation:

1. Spread: Combine first 3 ingredients then season with salt and pepper. Mix well. Combine with the other ingredients. Set aside.
2. Fill each bread with filling. Toast, then garnish with cucumber and tomato slices, if desired.

Chef's Tip

For an evenly seasoned filling, mix the dressing then season it well before adding the rest of the ingredients. This ensures that the seasoning and other flavors are well incorporated.

Lusog Notes

Two servings of this Tuna Pizza Pandesal recipe gives you a source of iron and niacin. Iron is needed for the formation of red blood cells that carry oxygen to all parts of the body. On the other hand, niacin promotes healthy skin and normal digestion.

Cooking Skills Needed

- Mixing

Cooking Tools

- Chopping Board
- Mixing Bowl
- Rubber Spatula