

## **Avocado-Tuna filled Cucumber Boats**

Serves: 1

Prep time: 15 Minutes Cooking time: Nil

## **Ingredients:**

- 1 small tin (95g) tuna, any flavour
- ¼ avocado
- 2 tablespoons chopped sun-dried tomatoes
- 1 teaspoon olive oil
- 1 tablespoon chopped watercress
- 1 tablespoon chopped parsley
- 1 tablespoon lemon juice
- · extra lemon juice
- pinch of Salt & Pepper
- · Lebanese cucumber
- celery sticks \*optional
- · Garnish with chopped chives



So tasty and so easy

## **Method:**

- · Mash the avocado in a small bowl
- Add tuna, sun dried tomatoes, oil, watercress, parsley, lemon juice, salt and pepper and mix together
- Cut the cucumber in half lengthways, remove the seeds
- Fill the cucumber and/or \* the celery sticks with the tuna filling
- · Drizzle with a little lemon juice
- · Garnish with chopped chives