BASCO
GOURMET SPAIN TO YOUR DOOR

Bonito Tuna Pintxo with Pepper Vinaigrette



PREP TIME
10 MINS

COOK TIME
0 MINS

TOTAL TIME
10 MINS

SERVES 4

EASY

Ingredients

250g can of bonito tuna in olive oil
2 banana shallots, finely chopped
½ red pepper, finely diced
½ green pepper, finely diced
Pitted manzanilla olives
9 tbsp extra virgin olive oil
3 tbsp cider vinegar
Seas salt to taste

Method

Drain the bonito from the can or jar.

Cut the bonito tuna into bite-size chunky pieces and pierce each piece with a toothpickand a pitted manzanilla olive.

Place the tuna chunks in a plate and spoon the chopped shallots and diced pepper on each piece.

Drizzle with the olive oil and cider vinegar and sprinkle some salt on each piece. Serve with some crusty bread and a glass of txakoli.

https://www.bascofinefoods.com/spanish-recipes/bonito-tuna-pintxo-with-pepper-vinaigrette/