

Tuna Rolls

Recipe By *Esther Ottensoser*



Cooking and Prep:  30
m

Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (6)

Main ingredients

- 3 pieces white or whole wheat bread
- tuna salad (approximately 1 can **Gefen Tuna**, mashed, with whatever additions you like)
- carrots, cut into thin strips
- cucumbers, cut into thin strips
- red peppers, cut into thin strips



Gefen Mayonnaise, for spreading *(optional)*

Start Cooking

Tuna Rolls

1. Cut the crust off each slice of bread. Using a rolling pin, roll out as thin as possible.
2. Place the long side of the rolled-out bread closest to you.
3. Thinly spread 1/3 of the tuna onto 1/3 of the bread, lengthwise.
4. On top of the tuna, arrange a few carrot, cucumber, and pepper strips, making sure not to overstuff the roll (a little goes a long way).
5. Starting with the side closest to you (the filled end), roll the bread tightly and press to seal into a roll. (If necessary, dab a little mayonnaise across the end of the roll to act as a glue and seal the roll.)
6. Cut the roll into 4 even slices and repeat with the remaining bread and tuna. Serve, cut side up, like sushi rolls.