

# Creamed Tuna Over Toasts

Recipe By Zehava Krohn



Cooking and Prep:  25  
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Serves:  4

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian

Source: Whisk by Ami

Magazine

## Ingredients (10)

### Main ingredients

- 2 and 1/2 tablespoons butter
- 2 small onions, diced
- 1 (4-ounce) can of mushrooms
- 1/2 teaspoon garlic powder
- salt to taste

- pepper to taste
  - 1 tablespoon flour
  - 1 cup milk
  - 4 ounces **Gefen Tuna**
  - 1 large baguette or bruschetta slices, lightly toasted
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## Start Cooking

### Prepare the Tuna

1. Melt butter in a medium saucepan over medium-low heat. Add onions and mushrooms and sauté until golden brown, about 15 minutes. Add garlic powder and salt and pepper to taste. Add in flour and then, slowly, pour in milk. Continue to stir until thickened.
2. Flake tuna and stir in with a fork until thoroughly distributed. Remove from heat. Serve over toasted baguettes or slices of bruschetta.