



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Tuna Sandwich for a Chef**

Serves 2

1 beef steak tomato, thinly sliced crosswise  
1 (5-oz.) can olive water-packed tuna, drained  
5 scallions, thinly sliced  
1 teaspoon capers, drained  
¼ cup extra-virgin olive oil  
1 heaping tablespoon Dijon mustard  
1 tablespoon red wine vinegar  
1 hard-boiled egg, thinly sliced crosswise  
4 oil-cured anchovies, drained and chopped coarsely  
10 salt-cured black olives, pitted and halved  
2 large handfuls of arugula  
Sea salt and freshly ground black pepper, to taste  
1 loaf rustic French baguette

### **THE STEPS:**

In a small bowl, break up tuna with a fork.  
Stir in scallions, olives, anchovies and capers; set aside.  
In another small bowl, whisk together oil, vinegar and mustard; set dressing aside.  
Scoop the insides from the bread loaf and discard or reserve for another use.  
Add dressing to tuna mixture along with arugula and toss well  
Place tuna mixture evenly over bottom of bread and then top with egg and tomato slices.  
Season with salt and pepper; cover with top of bread.  
Serve immediately.

**THE LOVE:** As with any sandwich the bread is key - lousy bread, lousy sandwich!