

Tuna & Avocado Mini Pepper Boats

Crunchy, creamy, and ready in minutes

2 SNACK SERVINGS **PREP 10 MIN** **COOK 0 MIN**

INGREDIENTS

- 1 can (5 oz) tuna in water, drained well
- 1/2 ripe avocado
- 1 celery stalk, finely diced
- 1 Tbsp lemon juice
- 1 Tbsp chopped fresh parsley
- 1/8 tsp kosher salt, plus more to taste
- Freshly ground black pepper
- 4 mini sweet peppers, halved and seeded

DIRECTIONS

01 Mash avocado with lemon juice in a small bowl. Fold in drained tuna, celery and parsley. Season with salt and pepper.

02 Spoon the filling into the pepper halves and divide between two plates. Serve immediately.

JANE'S NOTE

I keep a can of tuna and a bag of mini peppers around for days when I need something more substantial than crackers.

MAKE AHEAD & STORAGE

The filling tastes best freshly made. If needed, press wrap against the surface and refrigerate for up to 1 day; fill the peppers just before serving.