

## GUASTELLO'S VILLAGE MARKET

# Tuna Toasts with Spice-Dusted Tomatoes

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Serves 4

### Ingredients

1 tablespoon red wine vinegar  
2 tablespoons mayonnaise  
1 tablespoon Dijon mustard  
1/2 small red onion, finely chopped  
1 celery rib (with any leaves), finely chopped (¼ cup plus 3 tablespoons)  
1 ounce minced kosher dill pickle spears (about ¼ cup plus 2 tablespoons), plus more spears for serving  
2 (5-ounce) cans water-packed, unsalted tuna, drained  
Kosher salt  
Freshly ground black pepper  
3 small or 1 large (7 to 9 ounces) heirloom or beefsteak tomatoes, thinly sliced  
1/2 teaspoon fennel seeds, roughly chopped or crushed  
1 teaspoon ground cumin  
1 teaspoon mild chile flakes, such as Aleppo pepper or gochugaru; or ½ teaspoon red pepper flakes  
3 tablespoons extra-virgin olive oil  
4 thick slices country-style pullman bread or rye  
1 large garlic clove  
Potato chips, for serving

### Instructions:

In a medium bowl, use a fork to whisk together the vinegar, mayonnaise, mustard, onion, celery, and pickles. Add the tuna and gently break up the fish with the fork. Season with salt and pepper to taste. Set aside.

Spread out the tomato slices on a large plate or sheet pan. Shower over the crushed fennel seeds, cumin, and chile flakes. Season with lots of salt and pepper, then set aside.

Heat the oil in a large skillet (I prefer cast iron) over medium low heat for 1 minute, then reduce heat to low. Place the bread into the pan in a single layer and toast for 5 minutes, until deeply golden brown. Flip the bread and toast on the other side for another 1 to 2 minutes. Remove the bread to serving plates, toastier side up. Peel the garlic and rub over the top of each slice of toast.

Divide the tuna salad between the toasts, then top each with the spiced tomatoes. Slice the toasts if half if you want before transferring to plates. Serve with potato chips and eat immediately, preferably outside.

***Credit: food52.com***