



TUNA VEGETABLE PUFF PIE

- 2 cans **Crown Prince Natural Yellowfin Tuna**, drained and flaked
- 2 tablespoons unsalted butter, divided in half
- 1 large onion, sliced
- 1 clove garlic, minced
- 1 carrot, peeled and sliced
- 2 celery stalks, trimmed and sliced
- 16 ounces mushrooms, sliced
- 4 tomatoes, sliced
- 2 tablespoons chopped fresh basil
- salt and black pepper to taste
- all-purpose flour, for dusting
- 1 17.3 ounce box frozen puff pastry dough, thawed
- 1 potato, peeled and thinly sliced
- 1 tablespoon 2% low fat milk



Preheat oven to 400°F. Melt half the butter in a skillet over low heat. Add the onion and garlic and cook until the onions are softened. Add the carrot and celery and cook for 5 minutes. Place vegetables in a bowl and set aside. Melt the remaining butter in the skillet. Add the mushrooms and tomatoes and cook for 7 minutes. Stir in the basil, salt and pepper. Remove from heat and set aside. On a floured surface, roll out enough dough to line a 13" x 9" baking dish with a 1" overhang.

Place half of the tomato mixture into the baking dish. Layer with half of the vegetable mixture, one can of tuna and half of the potato slices. Repeat layer. Top with puff pastry dough. Trim and crimp edges and make a slit in the top. Brush the dough with milk and bake for 30 minutes or until golden brown. *Serves 6.*

Per Serving: 637 Calories (351 Calories from Fat), 39g Fat, 23g Protein, 51g Carbohydrate, 19mg Cholesterol, 363mg Sodium