



Sardines with Sliced Tomatoes and Herbs



2 Servings



15 minutes

Ingredients :

- Canned sardines in olive oil, drained
- Fresh ripe tomatoes, thinly sliced
- Fresh parsley, finely chopped
- Fresh basil or dill, chopped
- Olive oil
- Fresh lemon juice
- Salt
- Black pepper



Instructions :

1. Arrange the sliced tomatoes evenly on a serving plate.
2. Place the drained sardines gently over the tomatoes.
3. Sprinkle chopped herbs over the sardines and tomatoes.
4. Drizzle lightly with olive oil and fresh lemon juice.
5. Season with salt and black pepper to taste.
6. Let the dish rest for a few minutes before serving to allow the flavors to blend.