

# Tuna and Potato Galette

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Palm Beach Post

**Servings: 4**

**Preparation Time: 40 minutes**

**2 rolled 9-inch pie crusts**

**1 medium Yukon gold potato, no more than six ounces total**

**1 can (5 oz) albacore tuna packed in water, flaked**

**1 medium clove garlic**

**2 scallions**

**3 tablespoons half-and-half**

**1/8 teaspoon Kosher salt**

**1/8 teaspoon freshly ground black pepper**

**1/4 teaspoon dried Italian seasoning blend**

**2 tablespoons Parmigiano-Reggiano cheese, freshly grated**

**1 large egg yolk, beaten with one tablespoon of water**

**4 sprig leaves flat-leaf parsley (for garnish)**

Preheat the oven to 400 degrees.

Line a large rimmed baking sheet with a silicone liner or aluminum foil.

Unroll the pie doughs and overlap the two pieces in a way that allows you to roll them into a circle with a circumference of fourteen inches. The dough does not need to be much thinner, but it should be rolled so that it is pressed together. Transfer to the lined baking sheet.

Scrub the potato. Use a box grater or a food processor fitted with a shredding disk attachment to shred it. It should yield one cup. Place the potato in a mixing bowl.

Drain the tuna and add to the bowl.

Mince the garlic or cut it into very thin slices.

Trim off the root ends of the scallions and peel off the outer layers, then coarsely chop.

Add the garlic, scallions, half-and-half, salt, pepper and Italian seasoning to the bowl. Mix well.

Spread the mixture evenly over the center of the dough, leaving a 1 1/2-inch margin around the edges. Fold that border inward all the way around to form the galette.

Sprinkle the center mixture evenly with the cheese.

Use the egg-water mixture to brush the folded edges of the dough, discarding what you do not use.

Bake for 20 minutes, until the pastry is browned at the edges. The filling should be tender.

Increase the oven heat to BROIL and carefully position the top oven rack four to six inches from the broiler element.

Move the galette under the broiler for 3 to 5 minutes, watching closely so the crust does not burn. This should help the cheese melt and crisp some of the potato.

While the galette is in the oven, finely chop the parsley.

Transfer to a cutting board. Sprinkle with the chopped parsley, if desired, then cut the galette into quarters or wide slices.

Serve warm.

Serving Ideas: Serve with tomato soup and a green salad.

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Per Serving (excluding unknown items): 36 Calories; 1g Fat (32.5% calories from fat); 1g Protein; 5g Carbohydrate; trace Dietary Fiber; 53mg Cholesterol; 61mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat.