

## Jel Ring Tuna Mornay Bake

Ingredients: Tupperware Jel Ring  
2 loaves of sliced bread - crusts removed  
¼ cup grated tasty cheese  
Dried parsley (or herbs of your choice)  
Sliced red capsicum (optional)



1. Grease or use canola cooking spray on the inside of the Jel Ring and sprinkle some dried herbs and the grated cheese around the bowl.



2. Cut all the crusts off the slices of bread and then cut in half. Place a single layer of bread (overlapping the edges) around the base of the Jel Ring.



3. Spread a layer of the TUNA MORNAY mix into the bread cavity, arrange slices of capsicum around the circle, then strips of cream cheese over the capsicum. Place a second layer of bread over the top, once again making them overlap.



4. Make a third layer of bread and place the lid on the Jel Ring. Chill for about 10 minutes in the refrigerator.



5. Once chilled, remove the round lid, tip onto a on a baking tray (*like removing a cake*), remove the centre piece and gently push it out of the mould.  
Place into 180 - 200 degrees oven for 10-15 mins or until golden brown and crispy.