Nicoise Style Tuna Tea Sandwiches

Serves 2

2 Tbsp fresh grapefruit juice
2 Tbsp Extra Virgin Olive Oil
About half a scallion, chopped
2 sprigs fresh tarragon, loosely chopped
Splash of unfiltered raw cider vinegar
1 teaspoon Dijon (or more if you like strong mustard flavor)
1 can of solid white tuna in water (5 ounce)
About half a stock of celery, finely chopped (or more if you like celery crunch)
4 toasted "finger" slices of "Life Changing Bread" or your favorite detox friendly bread
Baby spinach, tomato, arugula, radish, anything to add to your sandwich and make it yummy and colorful

First make the dressing by mixing the grapefruit juice, oil, scallion, tarragon, vinegar, & Dijon mustard. In a separate bowl, place the tuna (drained) with the celery, and add the dressing. Mix gently being careful not to turn it into tuna mush. Season with the salt and pepper to taste. Place the tuna on top of the bread slices along with your favorite detox friendly toppings. Pictured here, I added caper berries for a decorative touch. ENJOY!