



Tuna Melt Sandwich

Preparation time: 15 minutes Serving size: 4 Sandwiches

Ingredients:

- 15 oz drained tuna, flaked with a fork
- ½ Cup fine chopped celery
- ½ Cup Mayonnaise
- 1 ½ Tablespoons pickle relish
- Pinch salt & Pepper
- Sliced Cheese (of your desire)
- Sliced Bread
- Sliced Tomato

Directions:

1. Prepare Tuna Mix in a large bowl: Combine tuna, mayo, relish, celery, and spices. Use right away or store in fridge for 2 days
2. Butter bread and build sandwich with tuna, tomato, and cheese
3. Grill tuna sandwich in a hot skillet until both sides are golden brown and cheese has melted. Serve warm



An EEO/AA Institution: Extension is a unit of the University of Nevada, Reno's College of Agriculture, Biotechnology & Natural Resources engaged in Nevada communities, presenting research-based knowledge to address critical community needs. It is a county-state-federal partnership providing practical education to people, businesses and communities.



This material was funded, in part, by USDA's Supplemental Nutrition Assistance Program (SNAP). This institution is an equal opportunity provider.



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