



Tuna Melt

SERVINGS 5 ⌚ **PREP TIME** 15 min **COOK TIME** 10 min

INGREDIENTS

- 1 (6.5 ounce) jar oil-packed tuna, drained
- 1 tablespoon minced green onion
- 2 tablespoons finely diced celery
- 2 teaspoons capers, drained
- 1 teaspoon **La Fe chile paste**
- 2 tablespoons mayonnaise, or more to taste
- 1/3 cup **La Fe mozzarella cheese**
- Salt and **La Fe ground black pepper** to taste
- 2 tablespoons softened butter, divided
- 2 thick slices bread
- 1/4 cup shredded sharp white Cheddar cheese, divided
- 1 pinch cayenne pepper, or to taste

DIRECTIONS

1. Begin by placing the tuna in a mixing bowl and break it apart using a fork. Following this, add in the green onions, celery, capers, chile paste, and mayonnaise. Now, tear & toss small pieces from the mozzarella cheese into the tuna salad and stir to mix. After this, season the mixture with salt and black pepper, and then refrigerate the tuna salad mixture until needed.
2. Following this, heat the oven's broiler. Line a baking sheet with aluminum foil.
3. Spread butter or olive oil generously on both sides of bread slices of your choosing.
4. Now, broil your prepared bread until golden brown on top. This process should take roughly 2 to 3 minutes. Flip bread slices and broil the other side until toasted. Once again repeat for 2 to 3 more minutes. Now, remove the bread from the oven and turn them over on the baking sheet so the darkest sides are on the bottom.
5. Finally, spread the tuna salad on the bread slices. Make sure to press the salad onto the bread and spread the mixture to the edges of the bread. Sprinkle shredded sharp Cheddar over each sandwich. Sprinkle the tops with cayenne pepper.
6. Place sandwiches under the broiler and cook until the cheese is melted and bubbling. This should take approximately 5 to 6 minutes.