

Tuna Melts on English Muffins

Savannah · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

Tuna with style Thats what mom always said when she made these tuna melts on English muffins for her lady friend gatherings

Ingredients

- - ¼ stick butter - 1 small onion
- finely diced - ¼ teaspoon minced garlic - ½ teaspoon seafood seasoning (such as Old Bay®) - ½ teaspoon chopped fresh cilantro - ¼ teaspoon onion powder - ¼ teaspoon sea salt - ¼ teaspoon ground black pepper - 2 (5 ounce) cans albacore tuna packed in water
- drained - ½ cup mayonnaise - 3 English muffins
- split - 1 large vine-ripened tomato
- cut into 6 slices - 6 slices American cheese

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Melt butter in a small frying pan over low heat. Add onion and garlic and saute over low heat until soft and translucent
2. 5 to 7 minutes. Stir in seafood seasoning
3. cilantro
4. onion powder
5. salt
6. and pepper. Remove from heat. Combine tuna and mayonnaise in a bowl. Add the sauteed mixture from the frying pan and blend well with a fork. Place all 6 halved English muffins on a cookie sheet. Spoon on tuna mixture
7. dividing it evenly between each muffin. Top each with a slice of tomato; add a slice of American cheese. Bake in the preheated oven until cheese is melted
8. about 5 minutes. Cook's Notes: If you are not a fan of English muffins
9. try bagels or any thick-sliced bread such as an Italian or French baguette. Use your favorite cheese--I like American or provolone.