

Mary Pat39s Tuna Melt

Savannah · 30/09/2024



Prep Time

24 mins

Difficult

Medium

Servings

2

Description

This sandwich gets a crunchy finish with chips embedded into the bread I use very special potato chips that were sent to me from Pennsylvania by my dear friend MP But if you cant find Utzreg your favorite chip will work just fine Serve with more chips and pickles

Ingredients

- - 1 (5 ounce) can olive-oil packed tuna
- undrained - ¼ cup mayonnaise - 1 teaspoon Dijon mustard - 1 dill pickle
- chopped - 2 tablespoons minced red onion - 4 slices rustic whole-grain bread - 4 slices Irish Cheddar cheese - 2 tablespoons whipped cream cheese
- divided - 1 cup coarsely crushed potato chips (such as Utz®) - 2 tablespoons mayonnaise
- divided

Instructions

1. Mix tuna
2. 1/4 cup mayonnaise
3. and Dijon mustard together in a small bowl. Stir in pickle and red onion. Spread tuna mixture on 2 slices of bread. Top each with 2 slices of Cheddar cheese. Spread 1 tablespoon cream cheese on each of the remaining 2 slices of bread. Place on top of the Cheddar cheese. Place crushed chips in a shallow bowl. Spread top side of each tuna melt with 1 1/2 teaspoon mayonnaise and press into the chips. Repeat on other side. Heat a dry grill pan over medium-high heat. Toast tuna melts until golden brown
4. about 2 minutes per side. Cook's Note: Use a panini press instead of a grill pan to toast the tuna melts if preferred.