



Maple Tuna Olive Toastie

Savannah · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

Caramelized onions Canadianstyle and a loaf of artisanstyle olive bread give this toasted sandwich a deliworthy flavour Super quick and impressive

Ingredients

- - 2 tablespoons butter - ½ large sweet red onion
- thinly sliced - 1 tablespoon maple syrup - 2 (5 ounce) cans tuna
- drained - 2 tablespoons creamy salad dressing (such as Miracle Whip®) - salt and ground black pepper to taste - 1 (12 ounce) loaf Italian olive bread - 8 ounces shredded Cheddar cheese

Instructions

1. Heat butter in a small frying pan over medium heat
2. and cook and stir onion for 3 minutes. Reduce heat to medium-low
3. stir in maple syrup
4. and cook until onions are soft and golden
5. 7 to 10 minutes. Set oven rack about 8 inches from the heat source and preheat the oven's broiler. Stir together tuna and salad dressing in a bowl; season with salt and pepper. Slice bread loaf in half horizontally
6. then halve both pieces lengthwise
7. making four equal pieces. Place bread
8. crust-side down
9. on a baking sheet. Layer tuna mixture
10. onion
11. and Cheddar cheese evenly over bread pieces. Broil in the preheated oven until cheese is bubbly
12. about 5 minutes.