

The Perfect Tuna Melt

Ingredients:

Tuna, 2 x 5oz cans, drained
Onion, medium size, chopped
Celery, ½ a stalk, chopped
Garlic (1 clove), minced
Parsley, 1 tablespoon, chopped
Mayonnaise, 3-4 tablespoons
Extra Virgin Olive Oil, 3 tablespoons, divided
Mozzarella, 1/3 cup, shredded
Bread, sliced
Butter, softened
Salt and Pepper to taste

Directions:

- 1) Drain water from tuna and put the tuna into a medium bowl.
- 2) Chop onion, celery, and parsley. Mince garlic and add ingredients to tuna.
- 3) Add mayonnaise, olive oil, and mozzarella cheese. Combine all ingredients until well incorporated. Salt and pepper to taste.
- 4) Place a non-stick skillet on the stove and add 1 tablespoon of olive oil.
- 5) When the skillet is hot, take a slice of bread and generously spread butter on one side.
- 6) Place the bread (buttered side down) in the hot skillet.
- 7) Using a spoon, scoop about 2 tablespoons of tuna salad on bread while it is browning.
- 8) Butter another slice of bread with butter and place non-buttered side on top of tuna.
- 9) Using a spatula, check to see if the bread is toasted brown. If so, turn the tuna melt over and grill the other side until it's golden brown.

