



UCOOK

Cheesy Sriracha Tuna Melt

with sourdough bread

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Lunch: Serves 3 & 4

Chef: Jenna Peoples

Nutritional Info	Per 100g	Per Portion
Energy	676kJ	2842kJ
Energy	162kcal	680kcal
Protein	9g	38g
Carbs	17g	72g
of which sugars	1.5g	6.3g
Fibre	0.8g	3.6g
Fat	6.3g	26.4g
of which saturated	1.6g	6.6g
Sodium	397mg	1669mg

Allergens: Sulphites, Fish, Gluten, Wheat, Cow's Milk, Soya, Allium

Spice Level: Hot

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
150ml	200ml	Hellmann's Tangy Mayonnaise
30ml	40ml	Sriracha Sauce
3 units	4 units	Tinned Tuna Chunks <i>drain</i>
330g	440g	Sourdough Bread
2	2	Tomatoes <i>rinse & slice 1½ [2] into rounds</i>
60g	80g	Grated Cheddar Cheese

From Your Kitchen

Seasoning (Salt & Pepper)
Water
Butter (optional)

- 1. SPICY TUNA MAYO** In a bowl, mix together the mayo and sriracha (to taste). Add in the tuna and lightly season. Mix until well combined
- 2. TASTY TOASTY** Smear the sriracha tuna on 3 [4] bread slices. Top with the tomato and the cheese. Close up with the other bread slices and toast in a sandwich maker until golden and the cheese has melted. Dig in, Chef!

Chef's Tip Smear some butter over the outer sides of the loaded sandwich before toasting it in the sandwich maker to get a super crispy & golden toasty.