



UCCOOK

Cheesy Sriracha Tuna Toastie

with soft white bread

The tuna sandwich gets a tasty makeover with a creamy sriracha-infused mayo, which is smeared on soft slices of white bread. Add tangy slices of tomato & creamy cheddar cheese, and you've got yourself a new lunch favourite, Chef!

Hands-on Time: 8 minutes

Overall Time: 8 minutes

Serves: 3 People

Chef: Jenna Peoples

*New Lunch

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Ingredients & Prep

3 units	Tinned Tuna Chunks <i>drain</i>
180ml	Sriracha Mayo <i>(150ml Hellmann's Tangy Mayo & 30ml Sriracha Sauce)</i>
6	White Bread Slices
2	Tomatoes <i>rinse & slice 1½ into rounds</i>
60g	Grated Cheddar Cheese

From Your Kitchen

Salt & Pepper
Water
Oil (cooking, olive or coconut)
Butter (optional)

1. SPICY TUNA MAYO In a bowl, mix together the tuna and sriracha mayo and lightly season.

2. TASTY TOASTY Smear the sriracha tuna on 3 bread slices. Top with the sliced tomato and the grated 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.

Nutritional Information

Per 100g

Energy	863kJ
Energy	206kcal
Protein	7.5g
Carbs	16g
of which sugars	2.3g
Fibre	1g
Fat	11.7g
of which saturated	2.3g
Sodium	315mg

Allergens

Cow's Milk, Egg, Gluten, Allium,
Wheat, Sulphites, Fish, Soy

**Eat
Within
3 Days**