



# 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!

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**Hands-on Time:** 8 minutes

**Overall Time:** 8 minutes

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**Serves:** 4 People

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**Chef:** Jenna Peoples

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\*New Lunch

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## Ingredients & Prep

|         |   |
|---------|---|
| 4 units | Tinned Tuna Chunks<br><i>drain</i>  |
| 240ml   | Sriracha Mayo<br><i>(200ml Hellmann's Tangy Mayo &amp; 40ml Sriracha Sauce)</i> |
| 8       | White Bread Slices  |
| 2       | Tomatoes<br><i>rinse &amp; slice into rounds</i>                                |
| 80g     | 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 4 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**