



UCCOOK

Cheesy Sriracha Tuna Melt

with soft white bread

Hands-on Time: 5 minutes

Overall Time: 5 minutes

Lunch: Serves 1 & 2

Chef: Jenna Peoples

Nutritional Info	Per 100g	Per Portion
Energy	863kJ	3712kJ
Energy	206kcal	888kcal
Protein	7.5g	32.4g
Carbs	16g	70g
of which sugars	2.3g	10g
Fibre	1.8g	7.8g
Fat	11.7g	50.2g
of which saturated	2.3g	10.1g
Sodium	315.1mg	1356.1mg

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

Spice Level: Hot

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1 [Serves 2]

50ml	100ml	Hellmann's Tangy Mayonnaise
10ml	20ml	Sriracha Sauce
1 unit	2 units	Tinned Tuna Chunks <i>drain</i>
2	4	White Bread Slices
1	1	Tomato <i>rinse & slice ½ [1] into rounds</i>
20g	40g	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 1 [2] bread slice/s. Top with the tomato and the cheese. Close up with the other bread slice/s 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.