



# UCCOOK

## Cheesy Sriracha Tuna Melt

with soft white bread

**Hands-on Time:** 8 minutes

**Overall Time:** 8 minutes

**Lunch:** Serves 3 & 4

**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 3	[Serves 4]	
30ml	40ml	Sriracha Sauce
150ml	200ml	Hellmann's Tangy Mayonnaise
3 units	4 units	Tinned Tuna Chunks <i>drain</i>
6	8	White Bread Slices
2	2	Tomatoes <i>rinse &amp; 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.