



# 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] |  |
|----------|------------|--|
| 10ml     | 20ml       | Sriracha Sauce                                       |
| 50ml     | 100ml      | Hellmann's Tangy Mayonnaise                          |
| 1 unit   | 2 units    | Tinned Tuna Chunks<br><i>drain</i>                   |
| 2        | 4          | White Bread Slices                                   |
| 1        | 1          | Tomato<br><i>rinse &amp; 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.