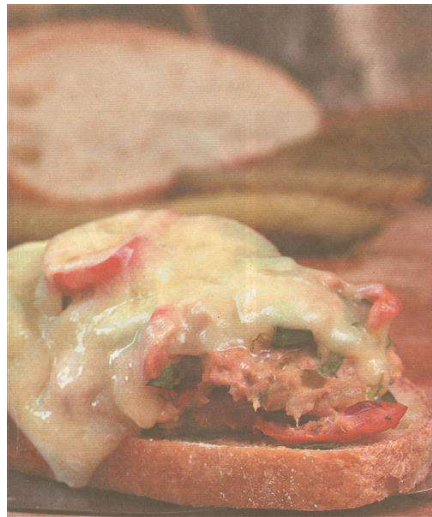


# Open Tuna Melt



## Servings: 5

*5 Slices Rustic Bread, Thickly Sliced*

*2 6 Oz. cans Tuna*

*1 Small Red Onion, Diced*

*1/3 Cup Roasted Red Pepper, Diced*

*1 Celery Rib, Finely Chopped*

*1/3 Cup Bread and Butter Pickles,  
Diced*

*1 Cup Loosely Packed Spinach  
Leaves, Roughly Chopped*

*2 Tablespoons Dijon Mustard*

*2 tablespoons Mayonnaise*

*5 Slices Cheddar Cheese*

## Cook Time:

Preheat oven to 450°.

Arrange the bread on a rimmed baking sheet and toast in the oven until just barely browned, about 5 minutes. Set aside and reduce oven temperature to 400°.

In a medium bowl, combine the tuna, onion, roasted red pepper, celery, pickles and spinach. Mix well. In a small bowl, whisk together the mustard and mayonnaise, and then mix it in with the tuna mixture.

Spread the tuna mixture over each slice of bread, then top with a slice of cheese. Bake 10 minutes or until cheese is melted.

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Per Serving (excluding unknown items): 625 Calories; 46g Fat (66.0% calories from fat); 45g Protein; 8g Carbohydrate; 1g Dietary Fiber; 147mg Cholesterol; 951mg Sodium. Exchanges: 6 Lean Meat; 1/2 Vegetable; 5 1/2 Fat; 0 Other Carbohydrates.