

# Perfect Tuna Melt

## Ingredients:

4 oz.	Ambrosia® Tongol Tuna
2 tbsp.	Mayonnaise
1/2 tsp.	Espirit de Paris Smooth Dijon Mustard
1/2 tsp.	Fresh Dill Chopped
1/8 tsp.	Kosher Salt
1/8 tsp.	Black Pepper
2 tbsp.	Ambrosia® Cornichons Minced
2 tbsp.	Celery Minced
4 pieces	Sourdough Bread Sliced
4 tsp.	Butter
2 oz.	Provolone Cheese Sliced Thin
10 pieces	Fresh Cucumber Sliced
1/2 cup	Arugula

## Instructions:

- In a medium mixing bowl, using a fork to mash, combine tuna, mayonnaise, Dijon, dill, salt, and pepper.
- Add cornichons and celery to tuna mix and stir together.
- Spread 1 teaspoon of butter on one side of each piece of sourdough bread. In a 12-inch skillet, warm the butter over medium heat, then toast the bread until golden brown.
- Once the bread is toasted, spread half of the tuna on one side of two pieces. Top with one ounce of Provolone cheese each and melt under the oven broiler until melted.
- Top the melted cheese with five pieces of cucumber each then 1/4 cup of arugula each.
- Top with other half of toasted bread, slice sandwich in half and serve immediately.



**Ambrosia.**  
QUALITY FOODS