



## Classic Tuna Swiss Melt

### INGREDIENTS:

- 12 ounces Tuna; canned, pressed and drained
- 2 ounces Swiss cheese; sliced super thin, ½ slice per person
- 4 each Whole wheat bread or sandwich thins
- ¼ cup Hellman's reduced fat mayo
- ¼ cup Celery; diced **very FINE**
- 1 Tablespoon Green onion; (bottom bulb part only) chopped fine
- ¼ teaspoon Sea salt
- ¼ teaspoon White pepper
- 4 each Lettuce, tomato, red onion set ups (slice red onion thin)

### PREPARATION:

- Preheat oven to 350° F
- Mix tuna, mayo, celery, green onion, salt and pepper.
- Lay whole wheat bread out on greased sheet pans
- Place ¼ cup mixture of tuna on each piece of bread and spread out.
- Then lay ½ a slice of Swiss cheese on top of each open faced sandwich
- Bake in oven for about 10-12 minutes

**Yield: 4 open face sandwiches**

**Serving Size: 1 open face sandwich**

**Calories: 263**

**Fat: 8.5**

