

TUNA MELT SANDWICH

Yield: 4 Servings | Serving Size: 1 sandwich

Cost/Serving: \$1.41

Ingredients:

2 (6-ounce) cans tuna, canned in water and drained

1 bunch green onions, chopped or 1/3 cup chopped onion

6 Tablespoons low-fat plain yogurt

1/8 teaspoon black pepper

1/8 teaspoon garlic powder

4 slices whole wheat bread, whole grain rolls, English muffins, or pita bread

4 tomato slices (1 medium tomato)

4 - 3-ounce slices cheddar cheese

Directions:

- 1) Preheat oven to 350°F.
- 2) In medium-size bowl, combine tuna, onion, yogurt, pepper, and garlic powder. Mix well.
- 3) Place bread on baking sheet.
- 4) Spoon about one-fourth of the tuna mixture on each piece of bread, spreading nearly to the edges. Add a tomato slice.
- 5) Bake 5 minutes.
- 6) Add a cheese slice on top of each sandwich and retire to oven for another 5 minutes, or until cheese is melted and bread is toasted. Serve.

Variations: Serve tuna spread with whole grain crackers. Add 1 chopped celery stalk and 1 chopped pickle or a little relish to the tuna spread.

Nutrition Facts

4 servings per container

Serving size 1 sandwich (216g)

| Amou | nt per | serving |
|------|--------|---------|
| Cal | lori | es |

280

| | % Daily Value* | |
|------------------------|----------------|--|
| Total Fat 9g | 12% | |
| Saturated Fat 4.5g | 23% | |
| Trans Fat 0g | | |
| Cholesterol 45mg | 15% | |
| Sodium 320mg | 14% | |
| Total Carbohydrate 16g | 6% | |
| Dietary Fiber 1g | 4% | |
| Total Sugars 4g | | |
| Includes 0g Added Sug | gars 0% | |
| | | |

| Protein 32 |
|------------|
|------------|

| Vitamin D 0mcg | 0% |
|-----------------|-----|
| Calcium 258mg | 20% |
| Iron 2mg | 10% |
| Potassium 423mg | 10% |

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice



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This Institution is an equal opportunity provider. This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP. This work is supported by the Expanded Food and Nutrition Education Program (EFNEP) from the USDA National Institute of Food and Agriculture. USDA is an equal opportunity provider, employer, and lender. Montana State University Extension is an ADA/EO/AA/Veteran's Preference Employer and Provider of Educational Outreach.









