

The Perfect Tuna Sandwich with Caramelized Onions

Get ready to elevate your lunch game with this epic Tuna Melt Sandwich! Picture crispy layers of buttery bread filled with a zesty tuna mix that combines creamy mayo and crunchy celery. Topped with gooey cheese and sweet, caramelized onions, this sandwich packs a punch of flavor in every bite. Grilled to golden perfection on a pan, it delivers a satisfying crunch that will leave you craving more. Say goodbye to boring lunches and hello to your new favorite sandwich!



Ingredients

- ☐ 2- 3 tbsp of Butter
- ☐ 3 Onions (finely sliced)
- ☐ 2 Can of Tuna
- ☐ 50 g of Celery
- ☐ 3-4 tbsp of Mayonnaise
- ☐ 1 Lemon
- ☐ Salt / Pepper
- ☐ 4 Bread slices
- ☐ 4 Cheese (slices)
- ☐ 1 cup of Water



Directions

- 1 In a pan, add water and the finely sliced onions. Cook on medium heat until all water has evaporated.
- 2 In the same pan, add butter, sugar and salt. Cook the onions over low heat until it caramelises. Add water occasionally to speed up the cooking (Optional)
- 3 In another bowl, add tuna, diced celery, onions, mayonnaise, salt, pepper and lemon juice. Mix well.
- 4 Spread butter on all sides of the bread slices, add a layer of cheese, then the tuna mixture followed by the caramelised onions.
- 5 Cook on a pan for 3-5 minutes flipping halfway through.
- 6 Serve with chips and voila a comforting hearty lunch for those rainy days.



The Perfect Tuna Sandwich with Caramelized Onions



Spread butter on all sides of the bread

Watch later Share

Watch on YouTube