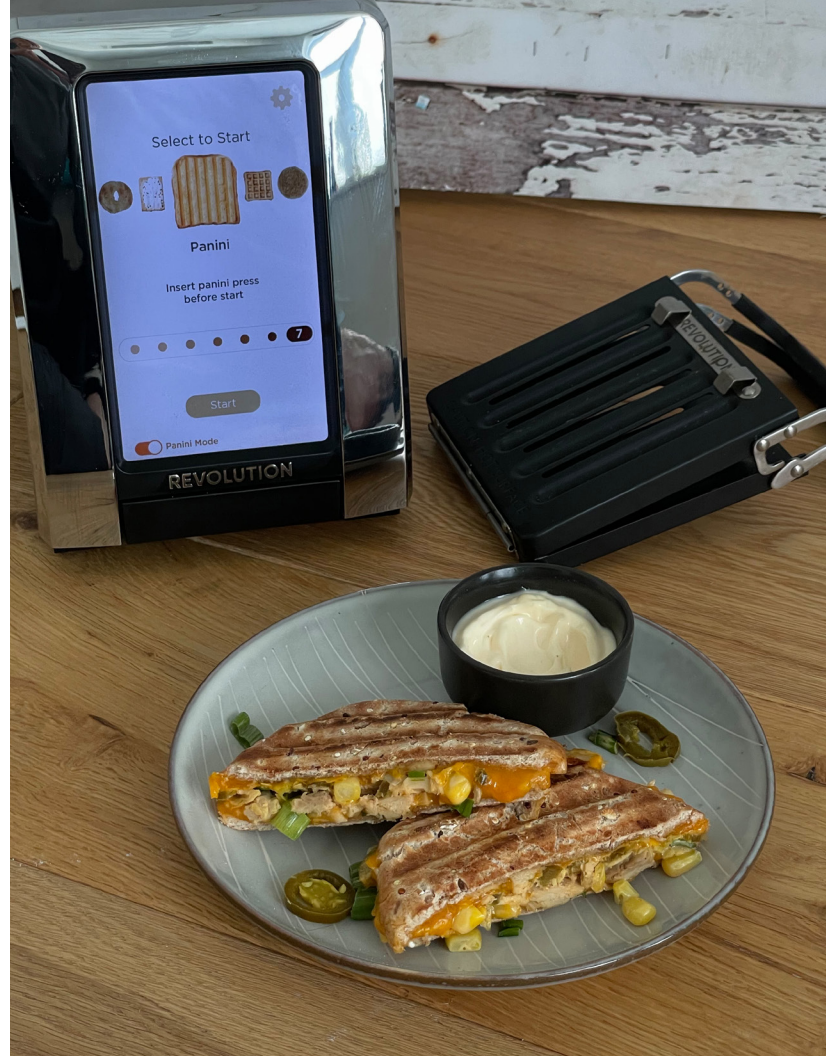




REVOLUTION COOKING™

The Kickin' Catch Spicy Tuna Melt



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Active Time: 5 min

Cook Time: 3 min

Serves: 1

Depending on your level of bravery (a.k.a. spice tolerance!) adapt the number of jalapeños to suit your taste. Both mayonnaise and ranch work in this combo, so choose your preference depending on your mood or what's in your fridge. Any type of sandwich thin would work with this panini, but the multigrain option just adds a little extra texture, and also makes us feel like we're being just a little bit healthy!

Ingredients:

- 3 tablespoons canned tuna in olive oil, drained
- 3 tablespoons canned or frozen sweetcorn, thawed and drained
- 2 tablespoons chopped scallions
- 1 tablespoon ranch dressing or mayonnaise, plus more for dipping
- ½ teaspoon hot sauce
- 1 multigrain sandwich thin
- 2 slices sharp cheddar
- 1 to 2 tablespoons pickled jalapeño slices, drained and patted dry

BUILD IT

1. In a small bowl, combine tuna, sweetcorn, scallions, ranch (or mayonnaise, if using) and hot sauce. Set aside.
2. Split open the sandwich thin and place the top and bottom side by side. Press 1 piece of cheese into each half, folding in to make sure there is no overhang. On the bottom half, spoon tuna mixture onto the center spreading to the edge. Top with 1 to 2 tablespoons jalapeño slices (depending on spice tolerance). Add the sandwich thin top (with the cheese on the inside) pressing carefully to sandwich together.

TOAST IT

3. Place the sandwich inside the panini press, then close and lock the press. With a paper towel, wipe around the outside of the press to clean off any drips. Place the panini press in the right slot of the toaster with the handles facing to the outside of the toaster.

4. On the home screen, select the BREAD function. If your toaster has the panini mode, make sure the panini toggle is on. For a crispy golden exterior, select toast level 7. Once the toasting cycle completes, carefully remove the panini press from the toaster and allow the sandwich to sit for 1 to 2 minutes before cutting in half.

LOVE IT

5. Serve with more ranch or mayonnaise alongside for dipping.