

# Easy Tuna Sandwich

Classic tuna sandwich recipe with mayo, fresh vegetables, and melted cheese. Ready in 15 minutes - perfect for quick lunch or dinner!

10 min

PREP

5 min

COOK

15 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 12 oz tuna fish
- 1 cup mayonnaise
- 1 cup red onion
- 2 tsp fresh lemon juice
- 1 tsp oregano
- 1 tsp salt
- 1 tsp black pepper
- 4 slice bread
- 4 slice kashari cheese
- 1 avocado
- 1 tomato

## Instructions

- 1 Prepare the tuna mixture**

Drain 12 oz canned tuna completely and transfer to a medium bowl. Use a fork to flake the tuna into bite-sized pieces, leaving some texture.
- 2** Add 1 cup mayonnaise, 2 tsp lemon juice, 1 tsp dried oregano, and 1 tsp each salt and pepper to the tuna. Mix gently until just combined but still chunky.
- 3** Taste the tuna mixture and adjust seasoning with additional salt, pepper, or lemon juice as needed.
- 4 Prepare vegetables**

Wash and slice 1 tomato into 1/4-inch thick rounds. Slice 1 avocado into 1/4-inch thick pieces.

## 5 Assemble sandwiches

Lay out 4 slices of bread on a work surface. Divide the tuna mixture evenly among the slices, spreading it to the edges.

6 Layer the tomato slices and avocado slices on top of the tuna mixture on each sandwich.

7 Top each sandwich with the remaining 4 slices of bread. Press down gently to compress slightly.

8 Cut each sandwich diagonally in half using a sharp knife. Serve immediately.

## Tips

Always drain canned tuna thoroughly before mixing - excess liquid will make your sandwich soggy and dilute the flavors.

Toast your bread lightly to create a barrier against moisture, especially if making sandwiches ahead of time.

Finely dice vegetables like celery and onion to ensure even distribution and prevent large chunks from falling out of the sandwich.

Season your tuna mixture generously with salt and pepper - canned tuna can taste bland without proper seasoning.

Chill the tuna mixture for 30 minutes before assembling sandwiches to allow flavors to meld and make spreading easier.

Use a fork to break up tuna into uniform pieces rather than mashing it completely - some texture makes for a more satisfying bite.

Pat tomato slices dry with paper towels before adding to prevent excess moisture from making the bread soggy.

Store leftover tuna mixture separately from bread and assemble fresh sandwiches when ready to eat.