

CrispLid Open-Faced Tuna Melts



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Website

Open-faced tuna melts are so easy to make using the CrispLid. They are ready in about 15 minutes and you will have your family and friends smiling when they see how fancy they look! Sourdough bread is topped with a simple tuna salad. Then tomatoes and provolone cheese are layered on top and then cooked under the CrispLid, creating a satisfying meal for lunch or dinner.



Ready in: 14min **Prep time:** 10min

Cook time: 4min

Ingredients

2 (5 ounce) cans wild tuna
packed in water and no salted
added, drained

¼ cup mayonnaise, plus more
for spreading

2 tablespoons finely chopped
red onion

1 tablespoon rinsed and
drained capers

salt and ground black pepper
to taste

2 slices day-old sourdough
bread

4 thin slices tomato

2 slices provolone cheese

Appliances

For best results, we recommend
using:

Directions

1. Stir tuna, mayonnaise, red onion, capers, salt, and black pepper together in a bowl until evenly combined.
2. Spread a thin layer mayonnaise on each slice of bread. Spoon tuna mixture equally on top of bread slices.
3. Top each open-faced sandwich with 2 tomatoes and 1 slice provolone cheese.
4. Place open-faced sandwiches into CrispLid fryer basket, tuna-side up. Set CrispLid trivet in the inner steel pot of pressure cooker and set fryer basket on top of trivet.
5. Set CrispLid on top of inner steel pot and plug in. Set to 500°F (260°C) and cook until the cheese has melted and bubbled, about 4 minutes. Lift the lid using the handle and set it on the silicone mat. Repeat with remaining sandwiches.

Mealthy Tip



Mozzarella cheese can be used in place of the provolone.

Add avocado slices to the sandwich for a little something extra!

Nutrition Facts



Mealthy CrispLid



Per Serving: 532 calories; 30g fat; 38.0g carbohydrates; 27g protein; 51mg cholesterol; 1227mg sodium.

Full nutrition