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San Francisco Tuna Sandwich

1 can (12 oz.) Chicken of the Sea® Chunk Light or Solid White Tuna,
drained and flaked
1 cup fresh basil, chopped
4 cloves garlic, crushed
1/4 cup light mayonnaise
2 Tbsp. grated parmesan cheese
Salt and pepper to taste
8 slices sourdough bread
Lettuce leaves
Sliced tomatoes
Thinly sliced red onion
4 slices mozzarella cheese

Combine basil, garlic, mayonnaise, and parmesan cheese; stir in tuna and season to taste with salt and pepper. Toast sourdough bread slices. Layer half of the slices with tomatoes, tuna mixture, sliced onions and mozzarella slices. Place under broiler until warm and bubbly. Top with lettuce leaves and remaining bread slices. Makes 4 sandwiches.

PREP TIME: 15 minutes

BROIL TIME: 5 minutes

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