



Tuna cheese melt sandwich



Ingredients

- 20 gram (or more) Henri Willig Cow Organic Young
- 2 slices of bread of your choice
- 50 gram of tuna
- Pepper salsa
- Red onion

Are you already craving a delicious lunch? Then try this simple recipe for a tuna melt sandwich. With tuna, melted cheese and a touch of paprika salsa, you will have a tasty sandwich on the table in no time. This classic is easy to make and perfect for a quick but filling lunch. Whether you're working from home or want to make something quick, our Henri Willig Cow Organic Young Cheese will make any tuna melt sandwich irresistible.

Preparation

- 1: Preheat the oven to 180 degrees.
- 2: Top the sandwiches with paprika salsa, tuna, red onion and Henri Willig Cow Organic Young.
- 3: Place the buns on an oven-proof tray and put them in the oven for 5 minutes.
- 4: If desired, serve the hot sandwich with some lettuce, tomato and red onion and enjoy.

Making your own tuna melt

Make your tuna melt sandwich even more special and vary bread types such as ciabatta or wholemeal for a different twist. For extra flavour, you can also add some pickles or capers on top of the tuna. And if you like spicy, a drizzle of hot sauce or jalapeños should not be missing. With the Henri Willig cheese as a melting factor, success is guaranteed. Bon appetit and enjoy your delicious homemade tuna cheese melt sandwich!