



CLASSIC TUNA MELTS

with Lemon Pepper Potatoes & Special Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



5.6 oz | 10.12 oz
Canned Tuna
Contains: Fish



1 | 1
Red Onion



1 | 1
Lemon



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Celery Salt



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1 | 2
Ketchup



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*The ingredient you received may be a different color.

HELLO

TUNA MELT

A classic diner favorite with a
lemon pepper-potato twist



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1160



EYES ON THE PRIZE

For perfectly melted cheese and crisp, golden bread, toast over medium to medium-low heat, keeping an eye out so the cheese melts before the bread gets too brown.

BUST OUT

- Baking sheet
- Can opener
- Strainer
- Zester
- 2 Large bowls
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 3 TBSP)
Contains: Milk

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1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges.
- Toss potatoes on a baking sheet with a **large drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes.



4 MAKE MELTS

- Place **bread** on a clean work surface. Place **gouda** on half the bread slices. Spread with **tuna mixture.** Top with **Monterey Jack** and remaining bread slices to form **sandwiches.**
- Heat **2 TBSP butter** and a **drizzle of oil** in a large pan over medium heat. Carefully add sandwiches; cook, gently pressing with a spatula or heavy-bottomed pan, until cheese melts and bread is golden, 2-4 minutes per side, adding **1 TBSP butter** when flipping. **TIP: Lower heat if sandwiches begin to brown too quickly. (For 4 servings, work in batches; wipe out pan between batches and add more butter and oil as needed.)**

- Transfer to a cutting board.



2 PREP

- Open and drain **tuna**, squeezing out any excess liquid. Halve, peel, and finely dice **half the onion (all for 4 servings).** Zest and quarter **lemon.**



5 MIX SAUCE & TOSS POTATOES

- In a small bowl, combine **ketchup** and **remaining mayonnaise.** Set aside.
- When potatoes are done, add to a second large bowl. Toss with a **squeeze of lemon juice (big squeeze of lemon juice for 4 servings), lemon zest** to taste, and **remaining celery salt** to taste. Season with **pepper.**



3 MAKE TUNA FILLING

- In a large bowl, combine **tuna, diced onion, half the mayonnaise (you'll use the rest later), ¼ tsp celery salt (you'll use the rest later), a squeeze of lemon juice, and pepper (½ tsp celery salt and a big squeeze of lemon juice for 4 servings).** Taste and season with **salt** if necessary.



6 FINISH & SERVE

- Halve **tuna melts** on a diagonal; divide between plates. Serve with **potato wedges** and **special sauce** on the side for dipping.