

INGREDIENTS

2 PERSON | 4 PERSON



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



1 | 1 Celery



1 | 1 Sliced Dill Pickle



1 | 2 Baby Lettuce



5.6 oz | 11.2 oz Canned Tuna Contains: Fish



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



1.5 oz | 3 oz Honey Dijon Dressing Contains: Eggs

CLASSIC TUNA SANDWICHES

with Baby Lettuce Salad & Honey Dijon Dressing



TOTAL TIME: 10 MIN

CALORIES: 780



BUST OUT

- · Can opener
- Kosher salt
- Medium bowl
- · Black pepper
- · Large bowl
- Olive oil (1 tsp | 1 tsp)

WHY DRY?

Drying the lettuce helps the dressing coat the salad, rather than sliding off into the bowl.

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CLASSIC TUNA SANDWICHES

with Baby Lettuce Salad & Honey Dijon Dressing

INSTRUCTIONS

- · Toast bread until golden brown.
- · Wash and dry produce.
- Finely dice half the celery (all for 4 servings). Finely chop half the pickle (all for 4). Trim and discard root end from lettuce; separate leaves. Reserve a whole leaf for each sandwich; chop the rest into bite-size pieces.
- Open and drain tuna, squeezing out any excess liquid.
- In a medium bowl, combine tuna, diced celery, mayonnaise, a big pinch of salt, pepper, and as much chopped pickle as you like.
- In a large bowl, toss together chopped lettuce, honey Dijon dressing, a drizzle of olive oil, and salt and pepper to taste.
- On a cutting board, spread tuna mixture on half the bread slices. Top with
 a lettuce leaf and remaining bread slices; halve sandwiches on a diagonal.
- Divide sandwiches between plates. Serve with salad on the side.