

Grilled Tuna Melts with Pea Salad



Serves 2 **Prep 15 mins**

Cooking 10 mins

Easy

Ingredients

120g tin tuna, drained
2 spring onions, finely chopped
1 stick celery, finely chopped
2 tbsp mayonnaise
a pinch paprika
1 tbsp chives, finely chopped
4 slices bloomer bread or sourdough
2 large gherkins, sliced
4 slices emmenthal
butter at room temperature to spread

For the pea salad

100g frozen peas, defrosted
2 spring onions, chopped
1 tsp white wine vinegar
olive oil
handful of rocket or other salad
leaves

1. To make the salad, mix the peas, onions, vinegar and 1 tbsp olive oil. (don't add the rocket at this point). Mix the tuna with the onions, celery, mayonnaise, paprika and chives.
2. Spread the tuna over 2 slices of bread. Top with the pickle slices, then the cheese. Put the other slice of bread on top and press together. Butter the top of the sandwich then flip butter side down onto a hot griddle or into the frying pan. Butter the top while bottom cooks to golden, then flip and cook the other side until the cheese starts to melt.
3. Add the rocket or salad leaves to the salad and serve on the side with the melts.