

Red Leicester and Basil Tuna Melt

with Wholegrain Mustard and Spring Onion



Lunch 5-10 Minutes







Spring Onion





Red Leicester



Basil Flavoured

Seeded Roll





Wholegrain Mustard



Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Grater, bowl and baking tray.

Ingredients

Ingredients	Quantity		
Spring Onion**	1		
Seeded Roll 13)	1		
Red Leicester** 7)	60g		
Basil Flavoured Tuna 4)	1 tin		
Wholegrain Mustard 9)	17g		
Mayonnaise 8) 9)	1 sachet		
Associated to the design of the			

^{*}Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	152g	100g
Energy (kJ/kcal)	1755 /419	1155 /276
Fat (g)	25.5	16.8
Sat. Fat (g)	8.9	5.9
Carbohydrate (g)	26.6	17.5
Sugars (g)	3.1	2.0
Protein (g)	22.7	14.9
Salt (g)	2.14	1.41

Nutrition for uncooked ingredients based on 1 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

4) Fish **7)** Milk **8)** Egg **9)** Mustard **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Start the Prep

- **a)** Preheat your grill to high. Alternatively, you can preheat a sandwich press if you'd prefer, or enjoy the **sandwich** cold.
- **b)** Thinly slice the **spring onion**.
- c) Halve the seeded roll.



Make your Filling

- a) Grate the cheese.
- b) In a small bowl, mix together the the tuna, wholegrain mustard, mayo, spring onion and half the cheese.
- c) Spread the tuna mixture over the cut sides of the roll.
- d) Sprinkle the remaining cheese over the top.



Melt and Serve

- **a)** If using the grill, pop the **roll halves** onto a baking tray. Grill until the **cheese** has melted, 3-4 mins.
- **b)** If using a sandwich press, sandwich the **roll** together and place on the press. Heat until the **bread** has toasted and the **cheese** has melted.
- c) If eating cold, sandwich the roll together and tuck in.

Enjoy!