



Open-Faced Cheddar Tuna Melt

Prep: 15 minutes

Broil: 4 minutes • Serves: 4

- ¼ cup mayonnaise
- 2 tablespoons sour cream
- 1 tablespoon fresh lemon juice
- ½ teaspoon salt
- ¼ teaspoon white pepper
- 2 cans (5 ounces each) solid white albacore tuna in water*, drained
- 2 celery ribs, finely chopped (about 1 cup)
- ⅓ cup dried cranberries
- ¼ small red onion, finely chopped (about ¼ cup)
- 2 tablespoons slivered almonds
- 2 everything flavored bagels or English muffins, cut lengthwise in half
- 4 slices Cheddar cheese

1. In small bowl, whisk together mayonnaise, sour cream, lemon juice, salt and white pepper. In medium bowl, flake tuna with fork. Fold in celery, cranberries, onion, almonds and mayonnaise mixture.

2. Place oven rack about 5 inches from source of heat. Preheat broiler to high. Place bagel halves, cut side up, in single layer on rimmed baking pan; top each with ½ cup tuna mixture. Broil 3 minutes. Top each sandwich with 1 cheese slice; broil 1 minute or until cheese melts.

*Approximate nutritional values per serving:
562 Calories, 32g Fat (10g Saturated),
62mg Cholesterol, 1042mg Sodium,
39g Carbohydrates, 5g Fiber, 32g Protein*