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Tuna Swiss Melt



[100% Whole Wheat](#)

To make this classic tuna melt, slices of 100% Whole Wheat Bread are topped with a simple tuna salad and Swiss cheese, then broiled to perfection.

Total Time:

20
MIN

Number of Ingredients:

8

Servings:

2

Level:

Medium

Ingredients:

4 slices Nature's Own 100% Whole Wheat bread

3 tablespoons mayonnaise

2 tablespoons finely chopped celery

1 tablespoon finely chopped onion

1 teaspoon Dijon mustard

2 tablespoons red & green bell peppers (diced)

1 can (12 ounces) water-packed tuna, drained, flaked

4 (1-oz) slices Swiss cheese

Instructions:

Combine mayonnaise, celery, onion, mustard, and peppers.

Add salt and pepper to taste.

Stir in tuna; mix well.

Spoon the tuna mixture evenly over two bread slices.

Top with cheese.

Place on a baking sheet.

Bake at 350° F for 15 minutes or until heated through and cheese melts.

Top each sandwich with a second slice of bread.

Serve immediately.

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