



Tuna Melt Toastie with Branston Spicy Tomato Relish

Ingredients

- 1tbsp mayonnaise
- 1tbsp soured cream
- 2tbsp tinned sweet corn
- 1 red chilli deseeded and finely chopped
- zest of a lemon
- 1tbsp chopped Coriander
- salt and pepper
- 150g tinned tuna, drained
- 4 slices of sour dough bread
- ½ ripe avocado cut & sliced
- 50g grated Swiss cheese
- 20g grated Parmesan
- 3tbsp Branston Spicy Tomato Relish
- 2tbsp butter for frying

Method

Pre heat oven to 180C/Gas 4.

In a bowl, mix the mayonnaise, soured cream, sweet corn, chilli, zest, coriander and season. Carefully fold in the tuna. Set to one side.

Spread two of the bread slices with the tuna mix, then top with avocado slices, and the cheeses.

Spread the remaining 2 slices with the Relish. Close sandwiches together.

In a heavy based saucepan heat the butter on a medium heat till starting to foam. Add the sandwiches and cook for 2-3 minutes, flip over and transfer the pan to the oven for 4 minutes melting the cheese inside.

Cut and Serve