

## Fancy tuna melt with fine herbs mayonnaise and Swiss cheese

*This is comfort food with a little gourmet twist. It makes a light evening meal with a simple summer salad, or a substantial lunch on its own.*

2 slices bread  
1 can tuna  
¼ tsp fresh lemon juice  
2 Tbsp mayonnaise  
1 tsp dried tarragon  
1 tsp fresh chives  
¼ tsp sea salt  
Black pepper to taste  
2 slices Swiss cheese

### TOOLS AND EQUIPMENT

Can opener, medium-sized bowl, spoon, spreading knife

Line the toaster oven tray with a piece of aluminum foil. Preheat the toaster oven to 350 degrees F.

1. Lay out the slices of bread on the work surface.
2. Drain the canned tuna gently so it is still slightly moist. Put the tuna in a medium-sized mixing bowl then add the lemon juice, mayonnaise, tarragon, chives, salt, and pepper. Mix until well combined.
3. Evenly distribute the tuna onto the two slices of bread and top each with a slice of Swiss cheese.
4. Heat them in the toaster oven until the cheese is melted. Serve.

*Makes 2*

Recipe excerpted from *Simply Summer: Gourmet Meals Made Deliciously Easy with Tips for Elegant Living* (Eat Like a Millionaire) by Angela Tunner aka The Renaissance Gourmet. International award winner, Gourmand World Cookbook Awards, Best Easy Recipes, Canada (2007). [angelatunner.com](http://angelatunner.com)