

Spicy Tuna Melt

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2 (5-6 ounce) cans or pouches of tuna, *drained*
1/2 cup of finely chopped celery
1/2 cup of finely chopped Vidalia or other sweet onion
1 tablespoon of pickled jalapeno, *chopped*
1/4 teaspoon dried tarragon, plus extra for garnish
1/4 teaspoon of lemon pepper
1/4 teaspoon of Old Bay seasoning
1/2 teaspoon of Cajun seasoning (like [Slap Ya Mama](#))
1 cup of shredded cheese, *divided*
1/4 cup of mayonnaise
3 English muffin or 6 slices of Texas toast
6 thick slices of tomato
Kosher salt and freshly cracked black pepper, *to taste*
Couple dashes of hot pepper sauce

Preheat broiler. Mix together the tuna with the next 7 ingredients. Add 1/4 cup of the cheese and the mayonnaise; mix and set aside.

Split the English muffins and lightly toast, if desired. Spread the tuna mixture evenly among the English muffins and top each with a slice of tomato. Season with a small pinch of salt and freshly cracked black pepper and a dash of hot sauce. Divide the remaining cheese among each sandwich and place under the broiler with the oven door ajar; broil just until cheese is melted. Remove and garnish with tarragon, if desired. Serve immediately.

Serve with a side salad of mixed baby greens, some fresh strawberries or peaches and a glass of iced tea.

Note: If you prefer the tuna salad portion warm, heat it in the microwave. Can also substitute a variety of sliced cheeses, Velveeta or American cheese slices for the shredded, or use Cheez Whiz. For extra cheesy goodness, top tuna with cheese and run under the broiler first, then top with tomato and extra cheese and run under the broiler again.

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