Classic Tuna Melt

Ingredients

1 5-ounce can of tuna, drained*
1/4 cup mayonnaise
1 tablespoon dijon mustard
2 tablespoons minced onion
salt and pepper to taste
2 medium roma tomatoes, seeded and diced
1 medium pickle, diced
4 slices cheese, Swiss or cheddar
4 slices favorite bread (I use sourdough)
olive oil

Directions

Combine tuna, mayonnaise, mustard, onion, salt and pepper and blend well.

Heat griddle or panini press to medium high heat.

Lay out the slices of bread and brush side of bread with olive oil, turn the olive oil side down. Top each slice of bread with 1/2 of tuna mixture and spread out. Spread layer of diced tomatoes and diced pickle, topping with cheese, covering the other filings completely. Cover with other piece of bread and brush with olive oil. Place on griddle on panini press. Grill until golden brown on both sides, or cheese is melted. Remove and cut at a diagonal, serve immediately.

*If you are feeling very ambitious, you can grill a 5-6 ounce tuna steak, let cool and flake.