



Miso Jen Kitchen

Kimchi Tuna Melt

this is the best tuna melt you'll ever have!

🕒 Vorber.: 5Min. Kochen: 5Min.

Zutaten

2 Portionen



Sliced sourdough bread



shredded mozzarella cheese



1 Tbsp butter



mayonnaise

Kimchi Tuna Salad

135 grams canned tuna
drained1/4 cup kimchi
chopped

2 Tbsp Kewpie Japanese Mayo



1/4 tsp sesame oil

1 green onion
chopped

1/2 Tbsp gochujang

Zubereitung

Schritt 1

In a bowl, mix together the canned tuna, kimchi, japanese mayo (you can also use normal mayo but i prefer japanese mayo), sesame oil, gochujang and green onions. Season to taste with salt and pepper.

Schritt 2

Slather mayo on one side of each bread slice.

Schritt 3

Top the side without mayo with the tuna salad and some shredded mozzarella cheese. Top with another slice of bread, mayo side up.

Schritt 4

In a pan over medium low heat, melt some butter cook each side of the tuna melt until slightly golden and the cheese has melted.

Schritt 5

Enjoy immediately!