



# Classic Tuna Melt Recipe for Easy Lunch

## My First Tuna Melt Mistake

I made my first tuna melt for my grandson. I used far too much butter. The kitchen got so smoky! We had to open all the windows. I still laugh at that.

Getting it just right takes practice. But it is worth it. A good meal is about more than food. It is about the love you put in.

## Why This Sandwich Matters

This sandwich is pure comfort. It is warm and filling. It makes any day feel a little better.

It also teaches you to cook. You learn to watch the pan. You learn when to flip. These small skills build confidence. What is your favorite comfort food? Tell me about it.

## Let's Talk Tuna

Drain that tuna well. If you don't, the salad gets too wet. Nobody likes a soggy sandwich. Use a fork to flake it apart. This makes it nice and light.

\*Fun fact\*: The celery isn't just for taste. It gives a lovely little crunch. That texture makes the sandwich special. Do you like crunchy bits in your sandwiches?

## The Best Part: Grilling

Heat your pan on medium. Be patient. Let it get warm. Place your sandwich in gently. Now, listen. Hear that soft sizzle? Doesn't that sound amazing?

Wait for the golden brown color. Then flip it. The cheese inside will be melting. This is the magic moment. The smell fills the whole house.

## Make It Your Own

This is your sandwich. You can change it. Try a different cheese. Add a tiny bit of mustard. Use an apple instead of celery for sweetness.

Cooking is about having fun. It is about making something you truly enjoy. What would you add to your perfect tuna melt? I would love to know.



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**Ingredients:**

Ingredient	Amount	Notes
Tuna in water or oil	20 ounces	Drained (four 5-ounce cans)
Onion	1 medium	Chopped (about $\frac{1}{2}$ cup)
Celery stalk	$\frac{1}{2}$	Chopped (about $\frac{1}{4}$ cup)
Garlic	1 clove	Minced (or $\frac{1}{2}$ teaspoon ready minced garlic)
Parsley	1 tablespoon	Chopped
Mayonnaise	5 tablespoons	
Olive oil	3 tablespoons	Divided into 2 tablespoons and 1 tablespoon
Mozzarella	$\frac{1}{2}$ cup	Shredded
Salt and pepper	To taste	
Bread	12 slices	
Butter	As needed	Softened

**My Favorite Way to Make a Tuna Melt**

Let me tell you about my easy tuna melt. It is the best comfort food. My grandson asks for it every time he visits. It always makes me smile. We will make it together step by step. You will have a warm, gooey sandwich in no time.

See also Cream Cheese Stuffed Herb Chicken Breast

First, drain your tuna cans well. No one likes a soggy sandwich. Put that tuna in a medium bowl. Use a fork to flake it all apart. It should look light and fluffy. I like to think of it as fluffing a pillow.

Now, add your chopped onion and celery. The little crunch is so nice. Don't forget the garlic and parsley. They add such a happy flavor. Next, spoon in the mayonnaise and two tablespoons of olive oil. The mozzarella cheese goes in last. (My hard-learned tip: shred your own cheese! The bagged kind doesn't melt as nicely). Stir it all up until it's friends.

Time for the skillet! Add that last tablespoon of oil. Let the pan get nice and warm. Butter one side of a bread slice. Place it butter-side down in the pan. Now, pile on that tuna mixture. Use a big spoonful. I like a generous amount.

Butter another slice of bread. Place it on top, butter-side up. Now, we wait for the magic. Watch for that golden brown color. It usually takes a few minutes. Then, carefully flip your sandwich over. \*Did you know the first grilled cheese was made in the 1920s?\* I still giggle thinking about it.

Let the other side get toasty and brown. Then, move your masterpiece to a plate. Let it cool for just a minute. **Do you prefer canned tuna in water or oil? Share below!** The wait is the hardest part. But it is so worth it.

**Cook Time:** 10min

**Total Time:** 20mins

**Yield:** 6 servings

**Category:** Lunch

## Three Tasty Twists to Try

Sometimes, I like to change things up. It keeps lunchtime exciting. Here are three fun ideas for your next sandwich. They are all so delicious.

**Everything Bagel Style.** Just add a sprinkle of everything bagel seasoning to the tuna mix. It gives it a wonderful oniony flavor.

**Pickle Lover's Dream.** Chop up a few dill pickles and mix them right in. It adds a perfect tangy crunch.

**A Little Bit Spicy.** A dash of hot sauce or a pinch of red pepper flakes will do it. This one really warms you up. **Which one would you try first? Comment below!**

## What to Serve With Your Sandwich

A tuna melt is wonderful all on its own. But a little side makes it a feast. I love a handful of potato chips for crunch. A simple green salad is also lovely. It feels a bit fancier that way.

See also [Romantic Chicken Pasta Proposal](#)

This sandwich calls for a good drink. A cold glass of apple cider is my favorite. For the grown-ups, a light lager beer is just right. It cuts through the richness so well. **Which would you choose tonight?**



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## Keeping Your Tuna Melts Tasty

Let's talk about keeping these sandwiches yummy later. You can store the tuna mix in the fridge for two days. Just cover the bowl tightly. I do not recommend freezing the filling. The celery gets too watery when it thaws.

You can, however, make the sandwiches ahead. Assemble them without grilling. Wrap each one in parchment paper. Then, you can keep them in the fridge for a few hours. This is perfect for busy days. I remember making these for my grandkids before a trip. It made our lunch stop so easy!

Batch cooking saves you time and energy. It means a good meal is always close by. Have you ever tried storing it this way? Share below!

## Fixing Common Tuna Melt Troubles

Sometimes our cooking needs a little help. Here are some easy fixes. Is your bread burning before the cheese melts? Your heat is too high. Just turn it down to medium-low. I once made that mistake and we had very dark sandwiches!

Is the filling falling out everywhere? Do not overfill the bread. Three tablespoons is usually just right. A messy sandwich is hard to eat. Is the tuna mix too dry? Add another spoonful of mayonnaise. This makes it creamy and helps everything stick together.

Getting it right makes you feel like a great cook. It also makes your food taste so much better. Which of these problems have you run into before?

## Your Tuna Melt Questions Answered

Q: Can I make this gluten-free?

A: Yes! Just use your favorite gluten-free bread. It toasts up nicely.

Q: Can I make the filling ahead?

A: Absolutely. Make it up to two days before you need it.

Q: What can I use instead of celery?

A: A chopped pickle adds a nice crunch and tangy flavor.

Q: Can I double this recipe?

A: You sure can. It is perfect for feeding a hungry family.

See also [Spicy Shrimp and Sausage Dirty Rice Dish](#)

Q: Any extra tips?

A: Let the skillet get hot before adding the sandwich. This gives you a crisp, golden crust. Which tip will you try first?

\*Fun fact: The tuna melt sandwich was invented in a California restaurant in the 1960s!\*

## Time to Enjoy Your Creation

I hope you love making this classic sandwich. It is a simple joy that always satisfies. Share your kitchen victories with me. I would love to see your golden, cheesy masterpieces.

Have you tried this recipe? Tag us on Pinterest! Your photos inspire everyone to get cooking. Thank you for spending time with me in my kitchen today.



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Happy cooking!  
—Elowen Thorn.

You need to try this!



[Savorydiscovery.com](http://Savorydiscovery.com)

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# Classic Tuna Melt Recipe for Easy Lunch

Author: Elowen Thorn

Cooking Method:[Stovetop Frying](#)

Cuisine:[American](#)



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Courses: [Lunch](#) [Main](#) [Dinner](#)

Difficulty: **Beginner**



## Classic Tuna Melt Recipe for Easy Lunch | 20

Prep time: **10 minutes**

Cook time: **10 minutes**

Rest time:

Total time: **20 minutes**



## Classic Tuna Melt Recipe for Easy Lunch | 24

Servings: **6 servings**



## Classic Tuna Melt Recipe for Easy Lunch | 25

Calories: **416 kcal**

Best Season:**Summer**

## **Description**

This classic tuna melt brings together creamy tuna, gooey cheese, and

crispy bread for the perfect hot sandwich. Make it fast for lunch, dinner, or anytime you need something easy and filling.

## Ingredients

- 20 ounces tuna in water or oil (drained (four 5-ounce cans))
- 1 medium onion (chopped (about  $\frac{1}{2}$  cup))
- $\frac{1}{2}$  celery stalk (chopped (about  $\frac{1}{4}$  cup))
- 1 clove garlic (minced (or  $\frac{1}{2}$  teaspoon ready minced garlic))
- 1 tablespoon parsley (chopped)
- 5 tablespoon mayonnaise
- 3 tablespoon olive oil (divided into 2 tablespoons and 1 tablespoon)
- $\frac{1}{2}$  cup mozzarella (shredded)
- salt and pepper (to taste)
- 12 slices bread
- softened butter

## Instructions

1. Drain the water or oil from the tuna.
2. Place the tuna in a medium bowl and using a fork loosen it apart.
3. To the tuna bowl add the onion, celery, garlic, parsley, mayonnaise, 2 tablespoons olive oil, and mozzarella cheese. Stir to combine.
4. Add salt and pepper to taste and mix again.
5. Place a nonstick skillet on the stove and add 1 tablespoon olive oil. Heat over medium heat.
6. Butter one side of a piece of bread and carefully place that slice butter side down into the now hot skillet.
7. Now spoon about 3 heaping tablespoons of tuna filling onto the slice of bread in the skillet, more or less depending on how thick

you like your sandwiches.

8. Take another slice of bread and butter one side. Place that slice of buttered bread on top of the sandwich in the skillet with the butter side up.
9. Watch for browning on the underside of the sandwich and grill until golden brown. Next flip the sandwich over and brown the other side.
10. Remove from the skillet and place on a paper towel lined plate.

Keywords:Tuna Melt, Tuna Sandwich, Grilled Cheese, Easy Lunch