

FOODSERVICE



SUSTAINABLY CAUGHT
WILD SEAFOOD

Sriracha Tuna Melt

Wild Planet Wild Albacore Tuna is blended with a touch of Greek yogurt, mayonnaise, sriracha, sweet pickle relish, red onion, celery & grain mustard, then spread on a ciabatta baguette.

Servings: 20 Sandwiches - 1 Cup Portions

Ingredients:

- 1 64oz cans Wild Planet Wild Albacore Tuna no liquids added Do not drain - If using Wild Planet pouch-packed or water-packed tuna, see recipe notes below.
- 1 Cups Greek Yogurt Nonfat
- 1 Cups Mayonnaise
- 3 Tbsp Sriracha
- 1 Tbsp Mustard Grain
- 2 Tbsp Pickle Relish Sweet
- 1/2 Cups Red Onions Short julienne
- 3/4 Cups Celery Fresh, small dice
- 20 Slices Cheese Muenster or Provolone
- 2 Loaves Ciabatta Bagguete 20"
- 5 Cups Arugula Fresh



Instructions:

1. Open can of Wild Planet Wild Albacore Tuna. Do not drain. Place the tuna with all of the natural liquid from the can into a mixing bowl. Gently flake the tuna into small/medium size pieces, then lightly toss with the natural liquid to evenly blend.
2. Place the yogurt, mayonnaise, sriracha, grain mustard, pickle relish, red onion and celery in a separate mixing bowl. Stir to evenly combine.
3. Gently fold the mixture into the reserved bowl of tuna to evenly combine.
4. Tuna salad should have visible small-medium size pieces of tuna throughout.
5. Place in a covered container. Label, date and reserve refrigerated at 35-38°F. Will hold for up to 5 days under proper refrigeration.

6. Slice whole baguettes in half lengthwise, then slice each half into 5 equal 4" long pieces. Toast the pieces until crispy and golden, then reserve covered at room temperature.
7. For 1 order: Place cheese slice on 1 toasted 4" baguette. Evenly spread ½ C of the reserved sriracha tuna mixture on top. Bake in 425° F convection oven for approximately 2 minutes. Remove from oven and top with ¼ C fresh arugula. Serve immediately.
8. Repeat for remaining orders, as needed.

Recipe Notes:

If using Wild Planet 32 oz. pouch-packed tuna, halve the recipe.

If using our 66.5 oz. can of tuna packed in water, substitute 1 1/3 cans for every 1 can called out in the recipe. Be sure to drain water first.

Tasteful Tips:

- Try different cheese varieties for a signature touch.
- Experiment with other varieties and shapes/slices of bread.
- Can easily be turned into a panini or quesadilla.
- Substitute hot sauce, harissa, or chiles for sriracha.
- Fold chopped, fresh avocado into the sriracha tuna mixture for additional indulgence.
- Top with sprouts or micro greens.
- Substitute Wild Planet Wild Alaska Pink Salmon.
- Use Wild Planet Wild Albacore Tuna throughout your menu for craveable on-trend flavor, clean protein, health/wellness and diversity.