

Open-Faced Tuna Loaf

1 LARGE LOAF OF ITALIAN BREAD
BUTTER, SOFTENED
6-8 OZ. MONTEREY JACK CHEESE, SLICED THIN
TWO 6 OZ. CANS TUNA, DRAINED
1/3 TO 1/2 CUP MAYONNAISE
1/4 CUP CHOPPED PARSLEY (1 TBSP. RESERVED FOR GARNISH)
DASH PEPPER
JUICE OF FRESH LEMON

Slice bread in half lengthwise and butter both halves. Place bread, buttered side up, in a 13 x 9 x 2 glass baking pan. Cover both halves with cheese slices.

Mix remaining ingredients together, adjusting mayonnaise to taste. Spread on top of cheese-covered bread. Broil 3" from heat for about 10 minutes or until lightly browned.

Makes 8 servings. This recipe can be halved to use only half a loaf and 1 can of tuna.

"This loaf can be cut in sections small enough to fit in an Air-Fryer as well. This would be quicker for cook time and make it very good and crunchy." -Tammy