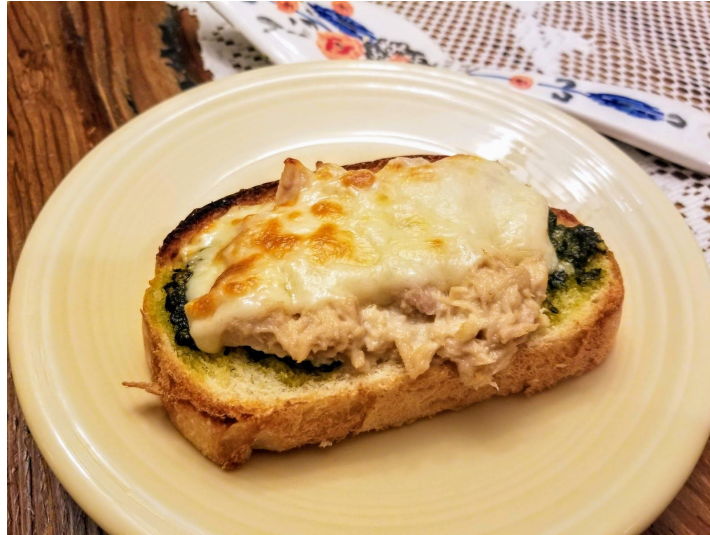


Cheddar Tuna Melts

From the kitchen @ HammersNHugs.com



Ingredients:

1 loaf bread
2 7oz cans tuna
½ c mayonnaise
1 T sugar
1 T apple cider vinegar
5 slices cheddar cheese
½ c (4 cubes) *pesto*

Pesto Recipe

¾ c olive oil
2 c fresh basil
½ parmesan, shredded
2 garlic cloves, minced

Blend all ingredients in a food processor.

Pour into ice cube trays and freeze.

1 cube = 2 T of pesto

Directions:

Slice the bread and place on a greased baking sheet. Soften the frozen cubes of pesto or use store bought and spoon onto the bread slices. In a bowl, mix the tuna, sugar, apple cider vinegar and mayonnaise. Spoon onto the pesto bread slices. Lastly, top each with half a slice of cheddar cheese. Put the baking sheet on the top rack of the oven and broil for 3 minutes or until the bread is crispy and the cheese is brown and bubbling.

To Freeze:

Prepare the tuna melts and layer in a freezer safe container with aluminum foil between the layers. Thaw overnight in the fridge. Bake according to the directions on a baking sheet.