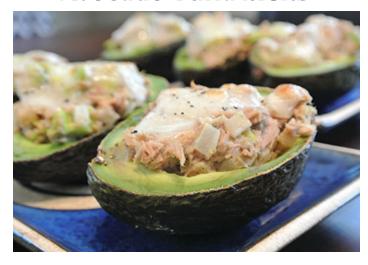


## Winn-Dixie Supermarkets **Avocado Tuna Melts**



## **Ingredient List**

4 avocados
2 cans tuna in water, drained well
1/4 cup mayonnaise or dijionnaise
2 tbsp. finely chopped onion
1/2 tsp. paprika
1/4 tsp. celery salt
1/2 tsp. sea salt
1 small lemon, juiced
provolone cheese
salt and pepper to taste

## **Directions**

- 1. Pre-heat oven to 350°F.
- 2. Cut avocados in half and remove the pits. Helpful tip: drive a knife edge into the pit and twist sideways for easy removal.
- 3. Scoop out a bit of the avocado to make a "bowl" for the tuna saving the remainder that was removed it will be mixed into the tuna salad.
- 4. For the tuna salad: mix drained tuna, mayonnaise (or dijionnaise if you prefer a mustard flavor), onion, celery salt, paprika, sea salt, lemon juice and the remainder of the scooped-out avocado.
- 5. Scoop the tuna salad mixture into the avocados.
- 6. Without adding cheese, bake for 5 minutes to warm the tuna and avocado.
- 7. Slice provolone cheese while avocados are in the oven. Remove avocados and cover with cheese.
- 8. Turn broiler on high. Return avocados to oven and warm for 1-2 minutes until cheese melts and bubbles be careful not to burn. Remove when the cheese begins browning.
- 9. Sprinkle with salt and pepper. Serve and enjoy!