



## Open-Faced Cheddar Tuna Melt

**Prep: 15 minutes**

**Broil: 4 minutes • Serves: 4**

- ¼ cup mayonnaise
- 2 tablespoons **Breakstone's sour cream**
- 1 tablespoon fresh lemon juice
- ½ teaspoon salt
- ¼ teaspoon white pepper
- 2 cans (5 ounces each) solid white albacore tuna in water, drained
- 2 celery ribs, finely chopped (about 1 cup)
- ⅓ cup dried cherries
- ¼ small red onion, finely chopped (about ¼ cup)
- 2 tablespoons slivered almonds
- 2 everything flavored bagels or English muffins, cut lengthwise in half
- 4 slices Cheddar cheese

**1.** In small bowl, whisk together mayonnaise, sour cream, lemon juice, salt and white pepper. In medium bowl, flake tuna with fork. Fold in celery, cherries, onion, almonds and mayonnaise mixture.

**2.** Place oven rack about 5 inches from source of heat. Preheat broiler to high. Place bagel halves, cut side up, in single layer on rimmed baking pan; top each with ½ cup tuna mixture. Broil 3 minutes. Top each sandwich with 1 cheese slice; broil 1 minute or until cheese melts.

*Approximate nutritional values per serving:*

*562 Calories, 32g Fat (10g Saturated), 62mg Cholesterol, 1042mg Sodium, 39g Carbohydrates, 5g Fiber, 32g Protein*