

Air Fryer Tuna Melt

Description

The air fryer tuna melt is a new twist on a classic grilled cheese sandwich. The combination of tuna salad, fresh tomatoes, and melted cheese on perfectly toasted bread gives it a crispy exterior while retaining its juicy interior. A tuna grilled cheese sandwich is my new favorite way of using leftover tuna salad.

Prep Time 5 minutes

Cook Time 4 minutes

Total Time 4 minutes

Ingredients

- For Tuna Grilled Cheese sandwich:
- 1 piece of bread. I use Sourdough
- Mayo
- 2 slices of fresh tomato
- 2 tablespoons tuna salad
- 2 Tablespoons shredded cheddar cheese
- 1 slice of Provolone cheese
- Homemade Tuna salad:
- 1 can Tuna
- 2 Tablespoons Mayonnaise
- 1 Tablespoon lemon juice
- ½ celery rib, finely chopped
- 1 Tablespoon of finely chopped red onion
- ½ teaspoon mustard, to taste
- Salt and pepper to taste

Instructions

1. To make tuna salad, start by draining your canned tuna. Then, add chopped celery, onion. Finally, mix in mayonnaise, lemon juice and mustard to taste. Season with salt and pepper. Make sure your tuna salad is not too watery.
2. Make an open faced Tuna salad sandwich.
3. Preheat the air fryer to 350°F (177°C)
4. Spread a thin layer of mayo on a slice of bread.
5. Top with approximately 2 tablespoon of freshly prepared tuna salad.
6. Spread a layer of shredded cheddar cheese on top.
7. Add 2 tomato slices.
8. Cover with Provolone cheese.

9. Place directly onto air fryer tray (basket) and cook for approximately 4 minutes until the toast is crispy and the cheese is bubbly on top.
10. Enjoy your perfectly melted and caramelized air fryer tuna melt.

Category

1. Air Fryer Recipes

Date Created

22/07/2025

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