



Harveys Supermarkets Avocado Tuna Melts



Ingredient List

4 avocados
2 cans tuna in water, drained well
1/4 cup mayonnaise or dijonnaise
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 dijonnaise - 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!