

Dilly Tuna Melts on Pita Bread

Easy tuna melts made with dill, green onion, cheese and tomato broiled on pita breads

Yield:

6 servings

Ingredients:

3 cans (7 ounces each) solid pack tuna, drained*

1/2 cup sour cream

1/4 cup mayonnaise

1/4 cup shredded or finely chopped dill pickles

1 teaspoon dill weed

1/4 cup sliced green onion

1/2 teaspoon salt

dash of black pepper

6 pita breads (I use homemade pita bread, which is about 6 inches in diameter)

3 roma tomatoes, diced

6 ounces (1 1/2 cups) shredded mozzarella cheese

Parmesan cheese and dill weed, for serving Instructions:

1.
In mixing bowl, combine drained tuna, sour cream, mayonnaise, dill pickles, dill weed, green onion, salt, and pepper. Stir to combine.

2. Spread mixture evenly over the six pita rounds. Top each pita with some of the diced tomatoes and an ounce (about 1/4 cup) of the shredded mozzarella. Sprinkle with dill weed if desired.

3. Place tuna melts on baking sheets and bake in 375-degree

pre-heated oven for 10 minutes. With baking sheets on the top oven rack,
turn oven to BROIL and bake 2-3 minutes longer, until cheese is bubbly
and browning. (Watch carefully to avoid burning!)

Serve hot, with parmesan cheese and dill weed sprinkled on top. Yummy!



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