

# Sea Fare Pacific

## Tuna Burger Melt

Yield 6 Servings

Prep: 15 min Total: 30 min

### Ingredients

3 6-ounce pouches of Sea Fare Pacific Tuna  
Freshly ground black pepper  
1/2 cup Italian seasoned breadcrumbs  
Cooking spray  
2 large eggs, lightly beaten  
6 hamburger buns  
1/4 cup finely chopped onion  
6 leaves green lettuce  
1/4 cup finely chopped celery  
12 slices tomato  
1 tablespoon chopped flat-leaf parsley  
6 slices Cheddar cheese



### Directions

In a large bowl, combine tuna, breadcrumbs, eggs, onion, celery, parsley, and pepper. Divide the mixture into 6 equal portions and form into patties. Refrigerate for at least 30 minutes.

Heat a large skillet over medium-high heat. Spray with cooking spray and brown tuna patties, about 3 minutes per side. Transfer to a preheated 350 degree oven until completely warmed through, about 10-15 minutes. Top with slice of cheese, during last minute.

To assemble, layer lettuce leaf and tomato slices on bottom bun. Top with tuna burger and top bun.